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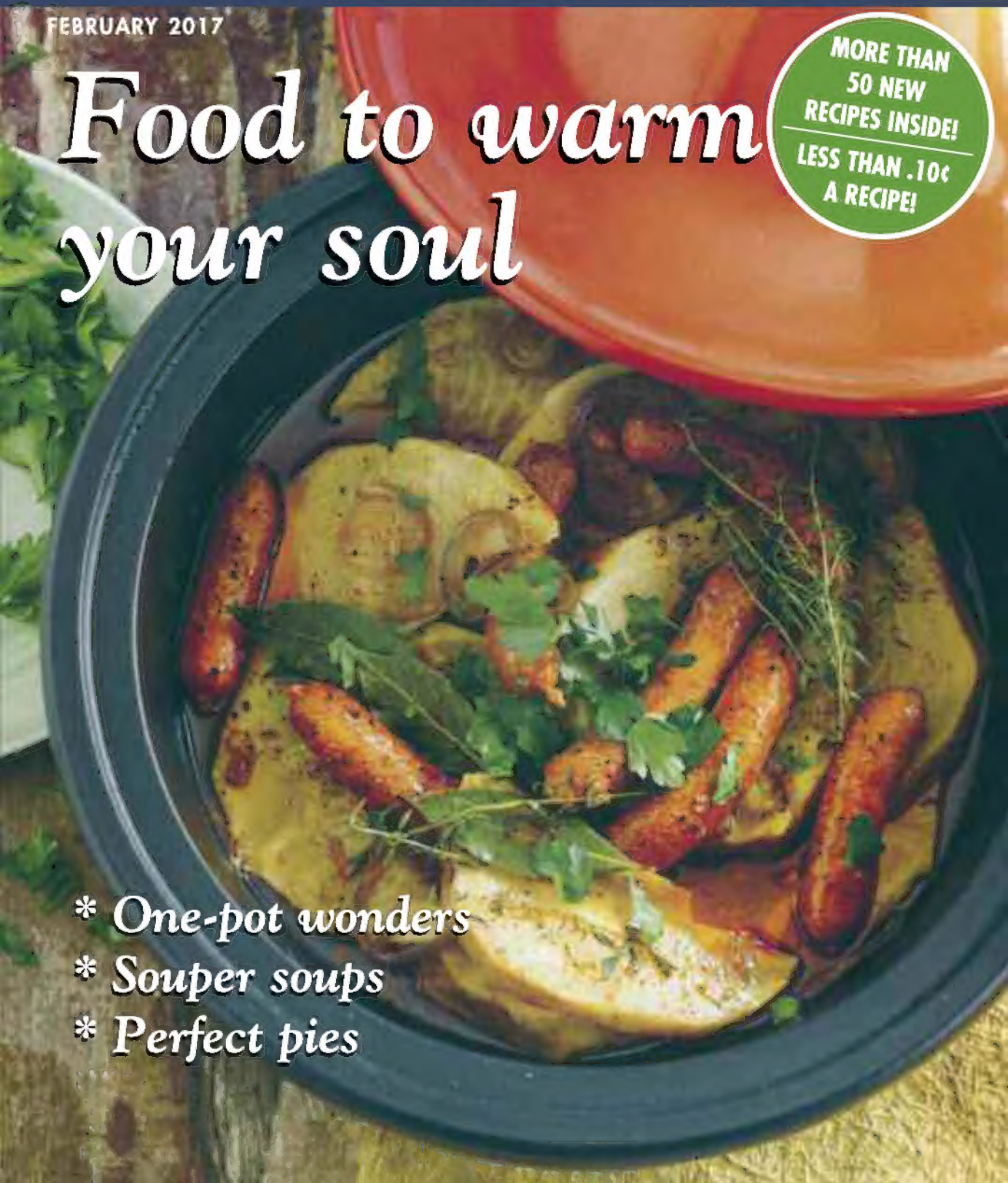

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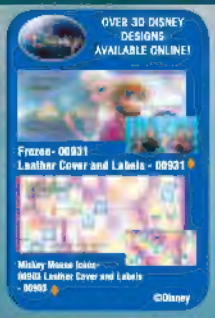
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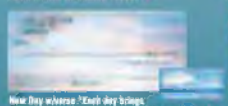
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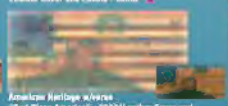
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On the cover: Chorizo & Celery Root One-Pot from LE CREUSET ONE-POT CUISINE. *Photographs by Borgerhoff & Lamberigts, courtesy of Octopus Publishing Group Ltd.*

Right: Fire-Roasted Red Pepper Soup from SOUP OF THE DAY.

Both recipes can be found in the recipe section of this issue.

COOKBOOK DIGEST®

FEBRUARY 2017 VOL. 40, No. 1

COOKBOOK REVIEWS

Techniques 4
Your Family, Your Food 5
Diners, Delis, Shops 6
Formula of Good Food 8
One Pot, One Meal 25
Build a Bowl 26
Healthy Eating with Style & Sense 27
Perfect Pies 28
Classic Cuisine 29
Get Your Soup On 30

RECIPES 9-24

Available on the App Store

DEPARTMENTS

Change of Address 12
Subscription 15
Recipe Index 23
Cookbooks in This Issue 24

Photograph by Fellecia Perretti, courtesy of Running Press.

editor's letter

After a trying 2016, we at CBD are looking forward to kicking off 2017 with renewed energy and vision for the future. Our industry has seen many changes over the last few years, many of which give you, the reader, new options for getting cookbook reviews and sample recipes.

Last year, we launched the digital issue of CBD in an effort to appeal to those who prefer an electronic option. After working out a few kinks, digital subscriptions are up, and allow us to reach a broader audience.

This year, we've decided to "sweeten the pot" a bit, and add a bonus to the electronic version. Those who subscribe to the digital issue, will get a 10-page bonus recipe section! This will be in addition to the more than 50 recipes printed in the paper magazine. We can't wait!

If you aren't quite sure how all this works, never fear! Just visit www.grassrootsmag.com, where you will find options for viewing on your Apple or Android smartphone or tablet, your computer, or your Kindle.

We hope that you'll continue to be a part of our CBD family, whether it's with our print issue or e-version. We plan to keep cooking, and look forward to sharing with you!

As always, I wish you happy cooking, and delicious dishes!

Kristy Terry
Editor

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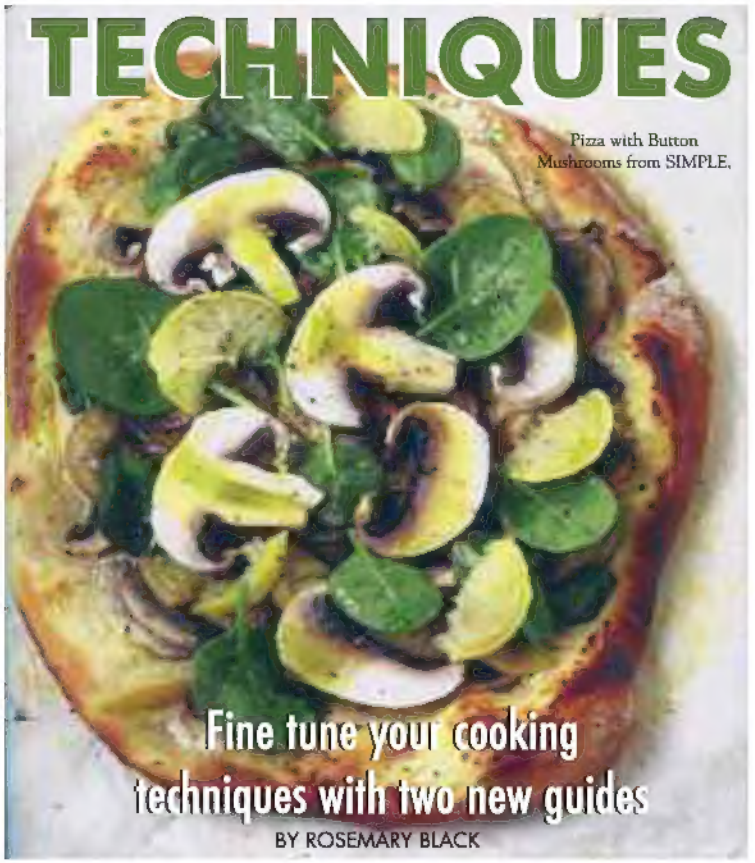


Pizza with Button Mushrooms from SIMPLE.

Photograph by Jean-Francois Mallet, courtesy of Black Dog & Leventhal Publishers.

Fine tune your cooking techniques with two new guides

BY ROSEMARY BLACK

You love to cook, but you feel challenged when it comes kitchen equipment, ingredients, and technique. Worry no longer. WHAT GOOD COOKS KNOW ($29.95, Penguin Random House Publishing), from America's Test Kitchen, will infuse you with kitchen confidence as it supplies you with all the tools and know-how you need to be a chef extraordinaire.

America's Test Kitchen, home of *Cook's Illustrated* and *Cook's Country* magazine, is where 60 test cooks, editors and cookware specialists work at testing and perfecting recipes. They've put their heads together to come up with this incredibly comprehensive guide to cooking. You'll learn how to care for a cast-iron skillet, what to do when you oversalt your food, and how to fix common mistakes such as when meat is undercooked or when food sticks to the pan.

Besides info-packed, illustration-heavy chapters on everything from cheeses to meats to canned goods, this book has an abundance of home-style recipes: baked macaroni and cheese, scalloped potatoes, and a great Indian-style curry with potatoes, cauliflower, peas and chickpeas, for starters. The step by step instructions are accompanied by illustrations so you can see what your food should look like, every step of the way.

Six ingredients. Four steps or less. Does this sound like a recipe made in heaven or what? Simplicity (with delicious results) is the idea behind SIMPLE: The Easiest Cookbook in the World ($19.99, Black Dog & Leventhal) by Jean-Francois Mallet. The author, a professional chef who hails from France, has years of experience in the kitchen, and he has seamlessly perfected each recipe in this useful book. Simple is laid out so that the instructions for each recipe appear on one page (with photos of the ingredients). On the adjacent page is a full-size color photo of the finished dish. Rather than being broken down into chapters, the book just flows from one recipe to the next (though they are organized by type of food so that it's easy to find a fish dish, a meat entrée, a dessert.)

Unlike some cookbooks that offer recipes with few ingredients, this one showcases some truly amazing dishes. Got chicken? Try maple sesame chicken wings, chicken legs with sage butter, and sautéed chicken with porcini and chestnuts. For dessert, you'll want to try Mallet's chocolate cake, strawberry salad with basil, and pistachio and cherry cookies. The sweetest thing about this book? Since the recipes involve minimal steps, at the end of the meal, you won't be facing off with a sinkful of dirty dishes!

Links of interest:
www.cooksillustrated.com
www.americastestkitchen.com

Both of these books are about jubilant meals—taking pleasure in the cooking and the eating—and each approaches the family kitchen exactly the way you think you would.

In THE HAPPY COOK ($32.50, William Morrow) Daphne Oz views cooking not as a "duty to be mastered" but an opportunity to enjoy fresh ingredients and find new flavors. She admits that the calm and relaxation of the book is not always real life—where she juggles demands of family and work.

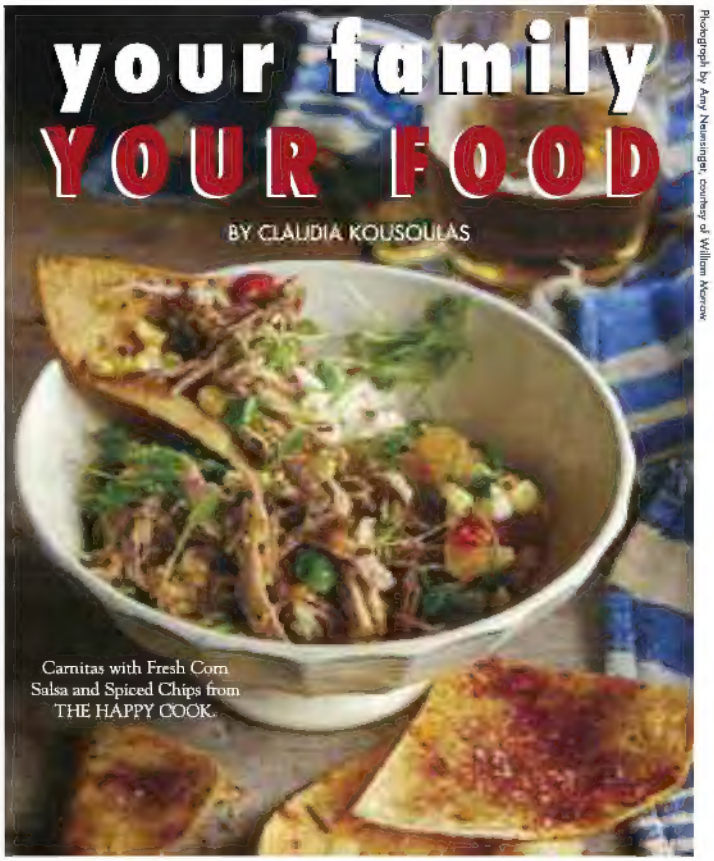
But for that very reason, this book is a collection of recipes that reflect real life—from "weeknight wonders" that cook up quickly to "comfort classics" for less time-crunched weekends.

She also balances health and indulgence—another real life strategy. So breakfast ranges from Guava-Cheese Hand Pies to Vegan Veggie Love Muffins. Lunch choices range among soups, salads, and sandwiches—a big bowl of Pozole Verde, a Warm Lentil-Citrus Salad, or a piled-high Super Bowl Sub. For dinner, Oz digs into Turkey Meatballs or Apricot-Rosemary Glazed Lamb Chops.

She rounds out the menu with recipes for seafood, pastas and grains, and desserts that are as simple as Gingersnaps and as fancy as Vanilla Pots de Crème. It's all about balance.

In FAMILY FOOD ($29.99, William Morrow), Guy Fieri is less about balance and more about gathering the family to enjoy somewhat over-the-top meals, that everyone can help cook—maybe a Bacon Mac 'n' Cheese Burger or Poutine French Fries; and for dessert, Deep-Fried Ice Cream Boulders.

But his approach is not all fireworks and fryolaters. Fieri includes a chapter Pasta and Noodles—every busy cook's favorite go-to. But he gooses the flavor with Chicken Rigatoni Saltimboca, Bake and Island Shrimp, and Lo Mein Noodles with Crispy Chiles. And in the chapter, One for the Week, he's got a plan for one roast—pork, beef, chicken, or turkey—that can be deliciously repurposed into stews, bakes, curries, or salads.



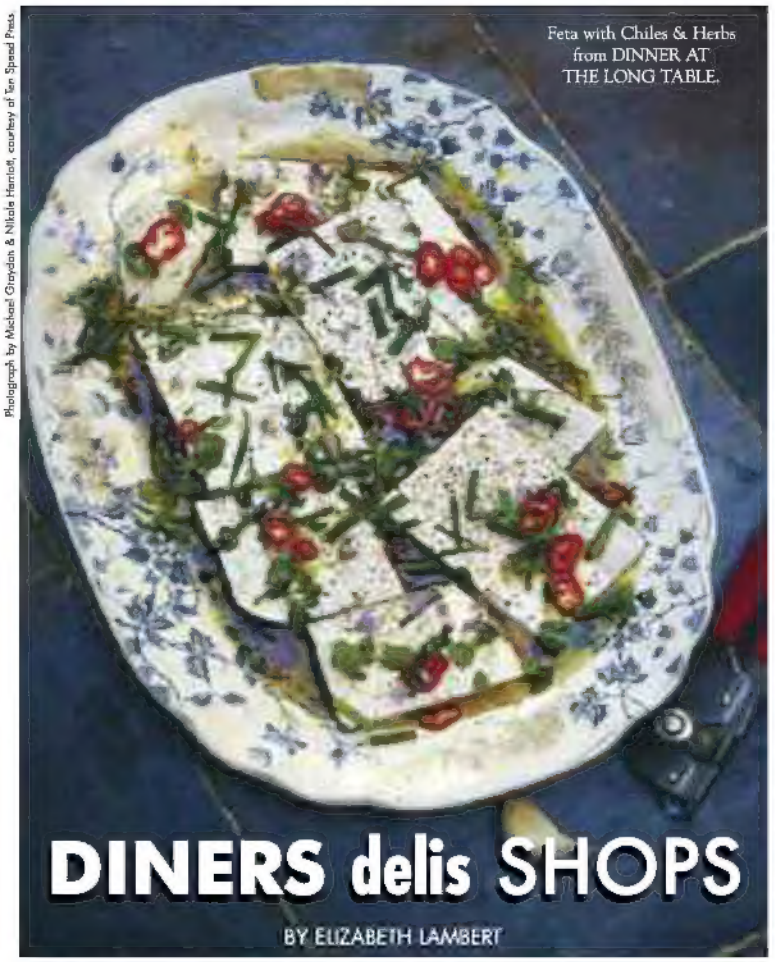
Photograph by Amy Neunsinger, courtesy of William Morrow

Carnitas with Fresh Corn Salsa and Spiced Chips from THE HAPPY COOK.

And Fieri makes eating your veggies easy with Kale and Hominy Succotash and Green Papaya Salad with Lime and Pepitas. There are appealing pressure cooker recipes, indulgent breakfast and brunch recipes, and Salsas and Sauces—like Basil Oil and his famous Donkey Sauce—that will enliven the dullest chicken breast.

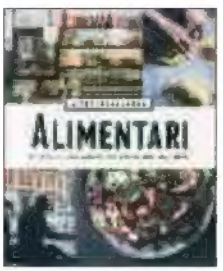
There's a place for both these books at any family table—whether it's serene and clean Oz style or bold and brash Fieri style. ■

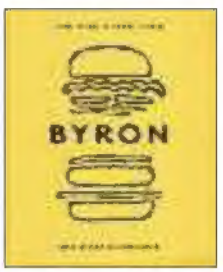
Links of interest:
www.daphneoz.com
www.guyfieri.com



Photograph by Michael Graydon & Nikole Herriott, courtesy of Ten Speed Press

Alimentari means grocery store. It also means "good food and camaraderie" — a sentiment Linda Jones and her partner Paul have been celebrating with customers in their cafe and deli for more than 15 years. Their new cookbook, ALIMENTARI (Hardie Grant Books, $29.99), is filled with 100-plus original and fuss-free recipes that blend Lebanese and Italian-inspired flavors and the comfort of your favorite local deli into the daily eating routine.





Divided into three chapters, Morning, Midday and Later, Unda and Paul provide an incredible array of wholesome and delicious dishes for breakfast and brunch, lunchtime salads and large sharing plates, as well as original ideas for outdoor feasts and sweet treats. The book finishes with pickles, preserves and condiments.

Ideal for easy weeknight dinners, long lunches or dinners with friends, lazy weekend mornings and indulgent afternoon teas, Alimentari's recipes and accessible techniques combine to create the perfect book for nourishing home cooking.

When Tom Byng sunk his teeth into a hamburger at the Silver Top diner in Providence, Rhode Island, he realized it was a world away from anything he had tasted back home in the UK. Years later, when he was looking for a new challenge in the restaurant industry, memories of this burger inspired him to open a restaurant that would bring proper hamburgers to the UK — and so Byron was born.

Both Tom and his head chef Fred Smith believe that nothing beats a succulent burger with all the trimmings. And with BYRON: THE DINER COOKBOOK (Quadrille, $24.95) they are on a mission to bring perfected, proper hamburgers and a host of other enduring classic American diner dishes within the reach of home cooks everywhere.

Distilling their knowledge into over 110 recipes, at the heart of the book is a step-by-step guide to creating homemade versions of Byron's award-winning burgers. Discover the secrets behind Fred's perfect, juicy patty (from choosing the cuts to grinding the beef), his all-important cooking techniques (whether cooking on your outdoor grill or kitchen stove top), and the recipe for his famous squishy buns. He even divulges the secret behind Byron's famous burger sauce! Starring alongside the 20 variations of burger are a wide range of comfort food classics designed for sharing with family, friends and guests, including chicken wings, macaroni and cheese, Philly cheesesteak, onion rings, meatloaf, Cobb salad, cheesecake, brownies, waffles, sundaes and milkshakes.

Capturing the Byron philosophy of doing a simple thing, and doing it properly, BYRON is a treat for burger and barbecue lovers, family and friends, and

anyone who knows that the key to good food is to keep it simple and do it well.

In 1999, Andrew Tarlow opened his first restaurant, Diner, which serves locally sourced, New American food inside a refurbished dining car in South Williamsburg, Brooklyn. Marlow & Sons, a restaurant, oyster bar, and general store soon followed next door. Other culinary ventures include Marlow & Daughters, a butcher shop specializing in locally sourced grass-fed meat; and Roman's in Fort Greene, an Italian-inspired restaurant. In 2012, Andrew and his partners opened the Wythe Hotel and its ground floor restaurant Reynard in a turn-of-the-century building in Williamsburg. He most recently opened Achilles Heel, a riverside watering hole in Greenpoint. In all, six restaurants, a hotel, a bar, and bakery that make up the world of Andrew Tarlow. It's a parallel, but no less magnetic world that Andrew, along with wife Anna Dunn, have created in DINNER AT THE LONG TABLE (Ten Speed Press, $40.00).

Organized around seventeen expansive, inspiring, and surprising menus, the book is full of recipes to celebrate birthdays, mark the coming and going of seasons, or usher in a new year. It's food that puts romance and exuberance into eating and cooking, and that recognizes the beauty in the preparation of a meal. It's earnest, bohemian, honest, playful, and always bursting with flavor. In short, the food you most want to eat: a leisurely ragu, followed by fruit and biscotti; paella with tomato toasts, and a Catalan custard; fried calamari sandwiches and panzanella; or a lamb tajine with spiced couscous, pickled carrots, and apricots in honey.

Dinner at the Long Table is an invitation into the generous, radiant world that Andrew has created, full of delicious and direct food, friends old and new—and a celebration of a messy, beautiful, and full life.

Susan Meisel grew up in New York, where she opened her own catering business. Today she has a longstanding relationship with shopkeepers all over the city. Nathalie Sann has for the two last decades been a food consultant whose clients included some of the best known chefs as well as food retailers and entrepreneurs. Together, they have put together SHOP COOK EAT NEW YORK (Rizzoli, $27.50).

There is nowhere else in the world that offers greater variety of quality foodstuffs than New York. From the famous Union Square Greenmarket to artisanal spots in Williamsburg, no stone is left unturned in Meisel and Sann's search for New York's most coveted culinary outlets. SHOP COOK EAT NEW YORK provides an insider's tour of more than 200 of the best-loved and most-visited eats in the city. There are butchers, bakers, and gelato makers. The authors sleuth out delicacies around every corner—from exotic spices to raw-milk cheeses, from bean-to-bar chocolate to Mexican chilies. What's more, readers learn secrets and stories from behind the counters—as well as recipes for the best way to prepare their food finds at home. The book unearths culinary gems in all five boroughs—from Borgatti's ravioli on Arthur Avenue and Al-Sham's baklava in Astoria to Los Hermanos' fresh tortillas in Bushwick and Hong Kong jerky at New Beef King in Chinatown—uncovering the vibrant colors and authentic flavors of every neighborhood. This book serves as a dream tour for food-obsessed New Yorkers and tourists alike.

Links of interest:
www.hardiegrant.squarespace.com/alimentari
www.dinernyc.com
www.byronhamburgers.com/about

Patty Melt from BYRON.

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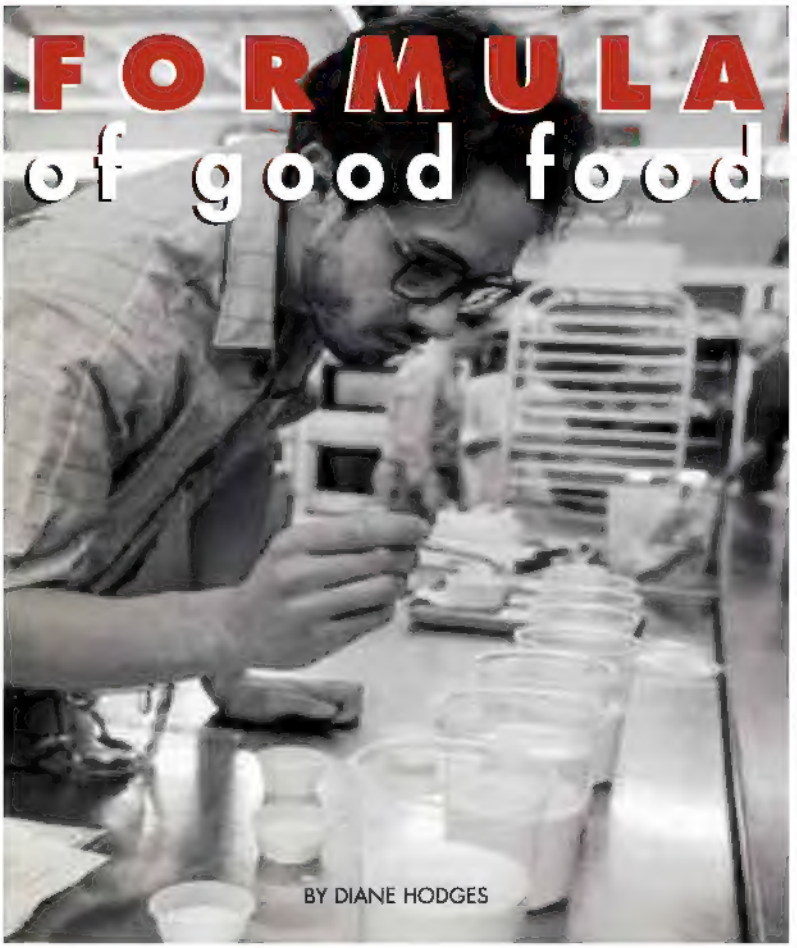
FORMULA of good food



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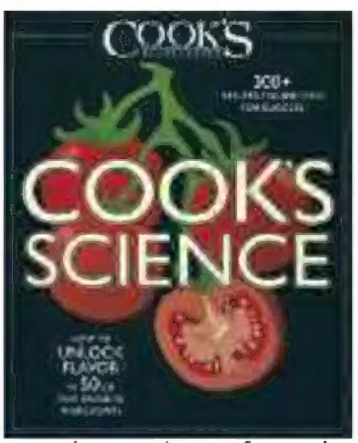
BY DIANE HODGES



Any cookbook can give directions for preparing a dish, but few teach the how's and why's that produce great tasting food. Enter COOK'S SCIENCE: How to Unlock Flavor in 50 of Our Favorite Ingredients ($50), from the editors of Cook's Illustrated (a.ka. America's Test Kitchen) and Guy Crosby, PhD, a certified food scientist.

Call it Home Economics meets Science Lab. This 500-plus-page tome is filled with practical information, test kitchen experiments, and, of course, three hundred tried-and-true recipes.

Now, once you start with quality ingredients and the right utensils (and the authors identify those for you), you'll be guided through the techniques of preparing everything from perfect fried eggs for breakfast to an elegant dinner party cheese soufflé. Divided into fifty chapters, the book explains how to buy, say, scallops (not the uniformly white ones in liquid) and honey (should be labeled "raw"). What comes next are explanations for highlighting flavor at the molecular level and on the stove top in an "at a glance" format: Why This Recipe Works, Size It Up, Add Extras.

Take something as basic as mashed potatoes: The test kitchen prepared the spuds with garlic powder straight from the jar and a second time with garlic powder sautéed in butter. Surprisingly, chemistry being what it is, adding the as-is garlic created a better-tasting sample. Other fascinating revelations include why you should microwave ginger before adding it to a marinade, why bacon tastes as good as it does, and why cooking un-defrosted steak from the freezer works.

If you want to present the best-tasting dinners, and learn a few things along the way, from a microwave kale chips appetizer to a fresh strawberry pie dessert, this is the cookbook for you.

For thousands of recipes and equipment ratings, visit CooksIllustrated.com.

Videos from the public television show *America's Test Kitchen* are available at www.AmericasTestKitchen.com, where you can watch the editors experiment with recipes until they reach the best versions.

from Alimentari

Grilled Figs with Burrata, Roasted Walnuts & Prosciutto

3 1/2 oz butter
1/2 cup brown sugar
1/4 cup walnuts
Sugar, for sprinkling
8 figs, cut in half
1 burrata
8 prosciutto slices
1 large handful arugula leaves
2 Tbsp. balsamic vinegar
2 Tbsp. extra-virgin olive-oil

Preheat the oven to 275 degrees F. Line a tray with baking paper.

In a small saucepan over low heat, melt the butter together with the brown sugar. Add the walnuts and stir well to coat. Pour the nuts onto the prepared tray and bake for 15 minutes or until well toasted (be careful as the nuts can burn easily). Set aside to cool.

Heat an oiled chargrill pan or heavy-based frying pan to very hot over high heat. Sprinkle a little sugar over the cut sides of the figs, then grill, cut side down for about 30 seconds.

To assemble, arrange the grilled figs on a platter with the prosciutto, arugula and walnuts. Tear the burrata over the top of the salad then drizzle with the balsamic and olive oil. Season well with salt and pepper. Serves 4 to 6 as a starter or light meal.

from Dinner at the Long Table

Feta with Chiles & Herbs

4 packages good feta, cut horizontally into 1/2-inch-thick slices
1 bunch oregano
1 bunch thyme
1 bunch mint
1 small bunch chives, with flowers if possible
1 whole cayenne pepper, thinly sliced
1 lemon
Olive oil
Freshly ground black pepper

Place the feta on a high sided platter. Pick the oregano, thyme, and mint leaves from their stems and scatter over the feta. Pick the chive flowers and chop the chives, then scatter the flowers and chopped chives over the feta along with the cayenne pepper. Zest the lemon over the top, then drizzle with oil. Season with black pepper. Let sit at room temperature for a couple of hours. Makes enough for 12.

from Dinner at the Long Table

Carrot Cues, with Pistachio & Parsley

1 1/2 lbs carrots of every color
1 bunch parsley, leaves pulled from stems
2 handfuls shelled pistachios, toasted and coarsely chopped
1 shallot, thinly sliced
Red wine vinegar
Juice of 1/2 lemon
Kosher salt
Freshly ground black pepper
Olive oil

With a vegetable peeler, shave the carrots into ribbons, until you cannot peel them anymore. Take what is left from each carrot and stick it in your refrigerator for a snack or to save for a soup. Put the carrot ribbons in a large bowl and add the parsley, pistachios, and shallot. Sprinkle with vinegar and lemon juice and season with salt and pepper. Dress with the oil, then toss the salad with your hands. Juggle the ingredients together until well coated. Hide the utensils. Serves 6 to 8.

from Byron

The Classic Diner Iceberg Wedge

1 iceberg lettuce with tightly packed leaves
Blue cheese dressing, chilled
1 quantity of croutons
8 slices of crispy smoked bacon, diced
2 Tbsp. finely chopped chives

Slice the lettuce through the core into 4 wedges. Discard any wilted outer leaves and trim off most of the stalk while keeping the wedge intact. Place each wedge, on its back. on 4 serving plates.

Stir the blue cheese dressing, then spoon it over the wedges, almost entirely covering each piece.

Scatter the homemade croutons around the wedges

and sprinkle over the diced crispy smoked bacon. Throw on the chives and serve. Serves 4.

from Soups

Creamy Tomato & Basil Soup

3 Tbsp. extra virgin olive oil
1 medium onion, chopped
3 garlic cloves, finely chopped
1/2 oz. bunch of basil, thin stalks finely chopped
14 oz. tins whole tomatoes, crushed
8 1/2 fl oz. water
2 oz. single (light) or double (heavy) cream
Sea salt flakes and freshly ground black pepper
1 quantity seeded cheesy croutons

Heat the oil and sauté the onion, garlic and basil stalks until tender. Add the tomatoes and water and bring to the boil. Simmer for 15 minutes. Purée until smooth, then stir in the basil leaves and cream and season. Top with croutons. Serves 2 to 4.

from Soups

Chutney & Cheese Toasts

4 slices good-quality rustic bread
4 Tbsp. chutney
7 oz. crumbly blue cheese, such as Stilton

Preheat the grill and lightly toast the bread on a foil-lined baking tray. Top with the chutney and cheese and grill until bubbly and melted. Serves 2 to 4.

from Grain Bowls

Winter Root Vegetable Salad

9 oz. cooked farro, 4 oz. uncooked
7 oz. oranges, peeled and cut into segments
2 1/2 oz. radicchio, shredded
2-3 Tbsp. citrus dressing
5 oz. cooked beetroots (beets), sliced or cut into wedges
1 1/4 oz. whole almonds, toasted and roughly chopped
Sea salt and freshly ground black pepper

Toss the farro, oranges and radicchio with 1 tablespoon of the dressing. Toss the beetroot with another tablespoon of dressing. Divide the farro mixture evenly between 2 bowls and top with the beetroot. Drizzle with the remaining dressing and top with the almonds. Season. Serves 2.

SIDES

VEGETABLES, STARCHES & WAYS TO COMPLETE MEALS

from What Good Cooks Know

Scalloped Potatoes

2 Tbsp. unsalted butter
1 onion, chopped fine
1 Tbsp. minced fresh thyme or 1 tsp. dried
2 garlic cloves, minced
1 1/4 tsp. salt
1/4 tsp. pepper
2 1/2 lb. russet potatoes, peeled and sliced 1/8-inch thick
1 cup chicken broth
1 cup heavy cream
2 bay leaves
1 cup cheddar cheese, shredded

Adjust oven rack to middle position and heat over to 425 degrees. Melt butter in Dutch oven over medium-high heat. Add onion and cook until softened, 5 to 7 minutes. Stir in thyme, garlic, salt. and pepper and cook until fragrant, about 30 seconds. Add potatoes, broth, cream, and bay leaves and bring to simmer.

Cover, reduce heat to medium-low, and simmer until potatoes are almost tender (paring knife can be slipped in and out of potato slice with some resistance), about 10 minutes.

Discard bay leaves. Transfer mixture to 8-inch square baking dish and press into even layer. Sprinkle evenly with cheddar. Bake until bubbling around edges and top is golden brown. about 15 minutes. Let casserole cool for 10 minutes before serving.

To make ahead: Do not top casserole with cheddar; casserole can be refrigerated for up to 24 hours.

To serve, cover dish tightly with greased aluminum foil and bake in 400-degree oven until hot throughout, about 45 minutes. Uncover top with cheddar, and continue to bake until cheddar is lightly browned, about 30 minutes. Let casserole cool for 10 minutes before serving. Serves 4 to 6.

from Cook's Science

Stuffed Portobello Mushrooms with Spinach and Goat Cheese

10 portobello mushrooms (4 to 5 inches in diameter), stems removed and reserved
1/4 cup olive oil
Salt and pepper
12 ounces (12 cups) baby spinach
2 Tbsp. water
2 slices hearty white sandwich bread, torn into quarters
2 Tbsp. unsalted butter
2 onions, chopped fine
4 garlic cloves, minced
1/2 cup dry sherry
2 Tbsp. chopped fresh thyme
4 ounces goat cheese, crumbled
1/4 cup heavy cream
1 cup walnuts, toasted and chopped coarse
2 tsp. lemon juice

Adjust oven rack to upper-middle position, place rimmed baking sheet on rack, and heat oven to 400 degrees. Using tip of sharp knife, lightly score top of 8 mushroom caps in crosshatch pattern. Dice remaining 2 mushroom caps and reserved stems into 1/2-inch pieces; set aside (you should have about 3 cups).

Brush both sides of caps with 2 tablespoons oil and sprinkle evenly with 1 teaspoon salt. Carefully place caps, gill side up, on preheated baking sheet. Roast until mushrooms have released some of their juices and begin to brown around edges, 8 to 12 minutes. Flip caps over and continue to roast until liquid has completely evaporated and caps are golden brown, 8 to 12 minutes longer. Remove mushrooms from oven and heat broiler.

Meanwhile, place spinach and water in large bowl. Cover bowl with large dinner plate (plate should completely cover bowl and not rest on spinach). Microwave until spinach is wilted and decreased in volume by half, 3 to 4 minutes. Using potholders, remove bowl from microwave and keep covered for 1 minute. Carefully remove plate and transfer spinach to colander set in sink. Using back of rubber spatula, gently press spinach against colander to release excess liquid. Transfer spinach to cutting board and chop coarse. Return spinach to colander and press again. Set aside.

Pulse bread in food processor to coarse crumbs, about 10 pulses (you should have about 1 1/2 cups). Heat 1 tablespoon oil and 1 tablespoon butter in 12-inch skillet over medium heat until butter is melted. Add bread crumbs and 1/4 teaspoon salt; cook, stirring frequently, until light golden brown, 5 to 8 minutes. Transfer crumbs to small bowl and wipe out skillet with paper towels.

Return now-empty skillet to medium-high heat, add remaining 1 tablespoon oil, and heat until smoking. Add chopped mushrooms and cook without stirring for 2 minutes. Continue cooking, stirring occasionally, until lightly browned, 4 to 6 minutes longer. Transfer to medium bowl.

Add remaining 1 tablespoon butter and onions to skillet; cook, stirring occasionally, until onions are light brown, 5 to 6 minutes. Add garlic and cook until fragrant, about 30 seconds. Stir in sherry and cook until almost no liquid remains, 1 to 2 minutes. Reduce heat to low and stir in reserved cooked mushrooms, spinach, thyme, goat cheese, cream, and walnuts. Continue cooking until cheese is melted and vegetables are well coated, 1 to 2 minutes. Remove pan from heat, stir in lemon juice, and season with salt and pepper to taste.

Flip caps gill side up and distribute filling evenly among mushroom caps; top each with 2 tablespoons bread-crumb mixture. Broil mushrooms until crumbs are golden brown, 1 to 3 minutes. Serve immediately. Serves 8 as a side dish or 4 as a main dish.

from The Happy Cook

Harissa-Roasted Carrots with Crispy Caper Gremolata

Spiced Carrots:
2 Tbsp. extra-virgin olive oil
1 1/2 Tbsp. harissa paste (more or less, depending on how strong and spicy the harissa 1 tsp. kosher salt
Freshly cracked black pepper
12 medium carrots, peeled, stems trimmed
2 tsp. honey
2 Tbsp. chopped toasted hazelnuts

Crispy Caper Gremolata:
3 Tbsp. capers, patted dry
1 1/2 Tbsp. extra-virgin olive oil
1/3 cup finely chopped fresh mint or parsley
Zest and juice of 1/2 lemon
Zest and juice of 1/2 orange
1 garlic clove, minced or grated
3/4 tsp. kosher salt
Freshly cracked black pepper

Preheat the oven to 400 degrees F. Use a little of the oil to lightly grease a rimmed baking sheet.

To make the spiced carrots, in a large bowl, whisk together the remaining oil, the harissa, salt, and pepper to taste. Add the carrots and toss to combine and coat.

Spread them on the baking sheet. Scrape out any spice mixture that sticks to the bottom of the bowl and drizzle it over the carrots.

Roast the carrots for 20 minutes, then shake the pan to redistribute the carrots. Reduce the heat to 375°F and roast 20 to 25 minutes longer, until the carrots are browned and tender.

Meanwhile,15 minutes before the carrots are done, start the gremolata. Toss the capers with 1/2 tablespoon of the olive oil and spread them in a single layer on one side of the carrot pan. Drizzle the carrots with the honey and return the pan to the oven.

While the carrots finish roasting, make the rest of the gremolata. In a small bowl, stir together the mint, lemon zest, lemon juice, orange zest, orange juice, garlic, salt, pepper to taste, and the remaining 1 tablespoon olive oil. Serve the carrots on a platter sprinkled with the gremolata and topped with crisped capers and toasted hazelnuts (if using). Makes 4 servings.

from The Super Fun Times Super Vegan Holiday Cookbook

Chipotle Mac and Cheese with Roasted Brussel Sprouts

1 lb. brussels sprouts, quartered
1 Tbsp. olive oil
Salt
1 cup raw cashews, soaked in water for at least 2 hours and drained
1 cup vegetable broth, purchased or homemade
4 chipotle peppers in adobo sauce, seeded
2 garlic cloves, peeled
2 Tbsp. nutritional yeast flakes
2 Tbsp. chickpea miso or mellow white miso
8 oz. macaroni

Preheat the oven to 425°F. Line a large rimmed baking sheet with parchment paper for the brussels. Bring a pot of salted water to a boil over high heat for the pasta. Toss the quartered brussels sprouts with the olive oil and a big pinch of salt. Transfer to the lined baking sheet and bake until lightly browned, about 18 minutes. No need to flip 'em.

Meanwhile, make the cheese sauce. In a blender, combine the cashews, vegetable broth, chipotles, garlic, yeast, miso, and a pinch of salt. Puree until completely smooth; this can take up to 5 minutes depending on the strength of your machine. Periodically stop the machine to keep it from overheating, and scrape down the sides of the blender jar with a rubber spatula to make sure you get everything.

When the pasta water comes to a boil, add the macaroni and cook according to the package directions. Drain the macaroni in a colander and immediately return it to the pot and stir in the sauce. Place the pot over low heat and stir until the sauce is thickened a bit and everything is deliciously creamy, 3 minutes or so. Taste and adjust for salt, toss in the brussels sprouts, and serve! Serves 4.

from Cooking with Mary Berry

Cauliflower and Broccoli with Cheddar

1 head of cauliflower, weighing about 1 lb.
1 head of broccoli, weighing about 1 lb.
Salt and black pepper
Butter for greasing
2 oz. aged Cheddar cheese, grated, to serve

Cheese Sauce:
4 Tbsp. butter
1/2 cup all-purpose flour
2 1/2 cups milk
2 oz. Parmesan cheese, grated
2 oz. aged Cheddar cheese, grated

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2 tsp. Dijon mustard

Preheat the oven to 400°F. Trim off and discard any thick, woody cauliflower and broccoli stalks. Break the heads into large florets, then cut off the thin, tender stalks and reserve.

Bring a saucepan of salted water to a boil. Add the cauliflower 4 florets with all of the reserved stalks and bring back to a boil. Boil for 2 minutes, then add the broccoli florets and boil for another 2 minutes, or until the vegetables are just cooked but still firm to the bite (they should not be soft). Drain and rinse under cold running water. Drain again, then spread out in a buttered, shallow ovenproof dish with the florets facing upward.

Make the cheese sauce: melt the butter in a saucepan, sprinkle in the flour, and cook, stirring, for 1 minute. Remove from the heat and gradually blend in the milk. Bring to a boil, stirring constantly until thickened. Simmer for 2-3 minutes, remove from the heat, and stir in the Parmesan and Cheddar cheeses. Add the mustard, season with salt and pepper. and stir until combined.

Pour the sauce over the vegetables and sprinkle with the Cheddar cheese. Bake for 20 minutes or until golden and bubbling. Serve hot. Serves 4.

ENTREES

BEEF, FISH, CHICKEN, PORK, PASTA & MORE

from Simple

Pizza with Button Mushrooms

2 balls (6 oz; thawed if frozen)
16 large button mushrooms
1/2 cup sour cream
4 lemon peels from preserved lemons
7 oz. baby spinach
1/2 cup extra-virgin olive

Preheat the oven to 400 degrees F. Roll out the dough balls on a baking sheet into 8- to 12-inch rounds. Clean and thinly slice the mushrooms. Peel the lemons and dice the peel.

Spread half of the cream evenly over each crust. Sprinkle each with half of the spinach, half of the mushrooms, and diced lemon peel. Bake for 25 minutes. Remove; add the remaining spinach and mushrooms. Drizzle with olive oil. Season with salt and pepper, and enjoy. Serves 4.

from Byron

Patty Melt

1 lb chuck steak, ground
8 slices of brioche bread
8 homemade cheese slices or 8 slices of american cheese
Soft unsalted butter, for spreading
Olive oil

Onions:
2 Tbsp. unsalted butter
2 medium red onions, very finely diced
Fine sea salt

For the onions, heat a small saucepan over a medium-low heat. Add the butter, then the finely diced onion and a pinch of salt. Cover with a lid and cook for 30 minutes, stirring occasionally, until the onions are very soft.

Meantime, separate the ground chuck into 4 balls.

When the onions are cooked, place a large skillet over a medium heat, add a dash of oil and add the meatballs to the hot skillet, flattening each one with a fish slice or spatula until 4in thick. Raise the heat to medium-high and fry for 2 minutes on each side or until cooked to your liking.

Spread a heaping teaspoon of the softened onions out onto each slice of bread. Top with the homemade cheese slices.

Sandwich the 4 patties between the bread.

Spread a layer of butter over the top sides of each sandwich.

Wipe clean the skillet that you cooked the patties in, and heat over a medium-low flame.

Add the sandwiches to the skillet, butter side down. Spread a layer of butter over the now-top side of the sandwiches. Cook for 1 minute, pressing down gently with a fish slice or spatula, then turn and cook on the other side for a further minute. By this point, both sides should now be golden and the cheese runny.

Slice in half and serve immediately. Makes 4.

from One-Pot Cuisine

Chorizo & Celery Root One-Pot

2 Tbsp. olive oil
2 small red onions, cut into thin rings
1 lb 2 oz celery root, cut into thick slices and halved
1 cup water
2 bay leaves
A few thyme sprigs

7 or cooking chorizo sausages
Salt and freshly ground black pepper
1 small bunch of flat-leaf parsley, leaves coarsely chopped, to garnish

Heat the oil in the bottom of the tagine over medium heat, add the onions, and saute for 10 minutes until lightly caramelized.

Add the celery root, the measured water, bay leaves, and thyme and place the chorizo sausages on top. Reduce the heat to low, cover with the lid, and cook for 1 hour, or until the celery root is tender.

Season with salt and pepper and scatter with the parsley just before serving. Serves 2 to 3.

from One-Pot Cuisine

Spanish Chorizo with Eggs & Manchego

2 bell peppers (any color), seeded and sliced
Olive oil, for brushing
2 1/2 oz spicy chorizo, sliced
1 small red onion, thickly sliced
8 cherry tomatoes, cut in half
2 eggs
1/2 tsp. paprika
1 tsp. Provencal spices
1 1/2 oz Manchego cheese, grated, plus extra to serve
Salt and freshly ground black pepper

Brush the sliced bell peppers with a little oil. Heat the nonstick griddle over high heat, lightly grease with oil, add the bell peppers, and grill for 10 minutes, turning once, until starting to blacken.

Turn the heat down to medium, add the chorizo and onion, and cook for 5 minutes until the onion starts to color. Add the cherry tomatoes and cook for 3 minutes until softened slightly. Season with salt and pepper.

Make two holes in the vegetable mixture and crack an egg into each one. Sprinkle with paprika, Provencal spices, and the Manchego.

Cover the griddle with a fitted lid or foil; make sure that the foil does not touch the peppers. Cook for 5 to 7 minutes over low heat until the eggs are cooked through. Serve with extra Manchego on the side. Serves 2.

from The Happy Cook

Carnitas with Fresh Corn Salsa and Spiced Chips

Carnitas:
2 poblano peppers (if they are very spicy, use 1)
1 orange, peeled with some pith left on and quartered
4 garlic cloves
4 tomatillos, husked, rinsed, and halved (or 1 large green tomato, roughly chopped)
1 jalapeno pepper, halved (seeds and ribs removed if you want it less spicy)
1/2 medium yellow onion, halved
1 tsp. finely chopped fresh oregano or 1/2 tsp. dried
1 Tbsp. plus 1/2 tsp. kosher salt
1 tsp. ground coriander
1 tsp. ground cumin
4 lbs. boneless pork shoulder (butt), cut into 3-inch pieces
2 Tbsp. extra-virgin olive oil
2 bay leaves
1/4 cup canned sweetened condensed milk
1/4 cup light chicken broth, vegetable broth, or water, if needed
1/4 cup sour cream for serving (optional)

Spiced Chips:
Vegetable oil, for frying
1 tsp. kosher salt
1/2 tsp. chipotle chile powder
1/2 tsp. smoked paprika
1/4 tsp. ground cumin
1/8 tsp. ground cinnamon
1/8 tsp. cayenne pepper
Eight 6-inch corn tortillas, cut into 1-inch-wide strips

Salsa:
1 orange
Kernels from 4 ears of corn (sweet white corn is best)
1 Fresno chile or jalapeno pepper, thinly sliced crosswise (optional)
Juice of 1 lime
2 Tbsp. roughly chopped fresh mint
2 Tbsp. roughly chopped fresh parsley
1/2 tsp. fine sea salt
Freshly cracked black pepper

To make the carnitas, char the poblano peppers either over the flame of a gas stove about 8 minutes, or on a baking sheet under the broiler for 6 to 10 minutes, using tongs to turn periodically to char all sides. Transfer the peppers to a heatproof bowl and cover the bowl with plastic wrap. Set aside for 15 minutes. When the peppers are cool enough to handle, peel away the charred skin. Trim off the stems, slice the peppers open, and scrape away the seeds.

In a blender, combine the peppers, orange, garlic, tomatillos, jalapeno, onion, oregano, and 1/2 teaspoon of the salt. Blend until smooth.

In a large bowl, combine the remaining 1 tablespoon salt with the coriander and cumin. Add the pork pieces and toss to evenly coat them with the spices.

In a Dutch oven, heat the olive oil over medium-high heat until it shimmers, 2 minutes. Working in batches if necessary (so you don't overcrowd the pot and steam the meat), add the pork to the pan in an even layer and cook, turning the pork with tongs occasionally, until the pork is a deep golden brown on all sides, 8 to 10 minutes.

Add the poblano puree and bay leaves to the pork and bring the sauce to a simmer. Cook for 5 minutes. Stir in the sweetened condensed milk, reduce the heat to low, cover, and cook, stirring occasionally. for about 1 1/2 hours. Uncover and cook, stirring occasionally, until the liquid is thick and juicy and the pork is totally tender and easily shreds with 2 forks, 1 to 1 1/2 hours more. If the pot bottom is dry, add the broth or water and stir to keep the meat from sticking.

To make the spiced chips, pour about 2 inches of oil (you need enough to completely submerge the chips) into a large heavy-bottomed pot and heat until an instant-read thermometer reaches 350°F.

In a small bowl, combine the salt, chile powder, smoked paprika, cumin, cinnamon, and cayenne.

Working in batches, fry the tortillas strips until both sides are golden brown and the chips are crisp, 2 to 3 minutes total. Use a slotted spoon to transfer them to a paper-towel-lined plate to drain. Sprinkle the spices over the chips immediately and continue frying the remaining tortilla strips.

To make the salsa, segment the orange, working over a medium bowl to capture as much juice as possible. Add the corn, chile (if using), lime juice, mint, parsley, salt, and pepper to taste to the orange, toss to combine.

Remove the pork from the pot and place it on a large platter. Use 2 forks to shred it, Ladle a few spoonfuls of the broth over the pork. Serve the pork with the corn salsa, spiced chips, and sour cream (if using) on the side. Makes 4 servings.

from Vegan Goodness

The King

Coconut oil
2 slices of banana bread
Peanut butter
A handful of coconut bacon

2 Tbsp. liquid smoke
2 Tbsp. maple syrup (or coconut nectar if this is available to you)
1 Tbsp. tamari or soy sauce
2 cups coconut flakes (not desiccated coconut)

Coconut Bacon: Preheat the oven to 350°F.

Mix the liquid smoke, maple syrup, tamari and 1 tablespoon of water in a medium-sized bowl. Add the coconut flakes and gently stir with a tablespoon until they are coated in the liquid mix.

Spread the coconut flakes on a baking tray and place in the oven for 5 minutes. Remove the tray, stir and flip the flakes with a metal spatula and then return to the oven for another 5 minutes, keeping an eye (or nose, rather) on it to ensure the flakes do not burn.

After the second 5 minutes, the flakes should be golden and crispy, but if they are still a bit white and soft, return them to the oven for another few minutes. Transfer the coconut flakes to a plate and allow to cool there (or they will continue to cook on the hot baking tray).

When entirely cool, store in an airtight container, until ready to eat. Coconut bacon keeps well in the freezer for several months. No need to defrost! At room temperature, it will keep for 1-2 weeks

Sandwich: Place your frying pan (skillet) on a medium heat, melt some coconut oil in the bottom and place both slices of banana bread in there. When golden brown, flip and toast the other side (you can add more coconut oil before doing this if you wanna).

Slather some peanut butter on one slice of toasted bread, top with the coconut bacon, then the second slice of banana bread. Slice and eat! Serves 1.

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from Gather

Pesto-Stuffed Chicken Breast with Balsamic Pasta Salad

4 boneless, skinless chicken breasts
1/2 cup basil pesto
Juice of 1 lemon
Salt and pepper
1 3/4 oz. butter
1/2 cup balsamic vinegar
2 Tbsp. honey pasta dough or 2 cups of your favorite pasta (uncooked)
2 Tbsp. olive oil
7 oz. cherry tomatoes, halved
7 oz. feta, crumbled
Fresh basil leaves to garnish

Preheat the oven to 400 F.

Place the chicken on a chopping board. With a sharp knife, cut a deep pocket into the side of each breast (be careful not to cut through to the other side). Combine the pesto and lemon juice, then place the stuffing into the pockets you've just cut. Season the chicken with salt and pepper. Place in an oven tray, dot with the butter and cover with baking paper. Roast until the chicken juices run clear (35-40 minutes), removing the baking paper for the Last 10-15 minutes to allow some caramelization on the top of the chicken. Rest the chicken for 10 minutes under tin foil before serving. Combine the balsamic vinegar and honey in a small saucepan and place over a high heat. Bring to the boil, then turn the heat to low and simmer for 10 minutes. Remove the reduction from the heat and allow to cool.

Bring a saucepan of salted water to a rolling boil. If you're making your own pasta roll it out to the second thinnest setting on the pasta machine and cut into 1/4-inch strips. Cook the pasta for 4 minutes or until al dente. Drain, then toss through the olive oil. Combine the pasta with the cherry tomatoes, feta and balsamic reduction and mix well. Place on a serving platter and top with the chicken breasts, basil leaves and a good grind of pepper. Serves 4.

DESSERTS

ALL THINGS TO END THE PERFECT MEAL!

from Cooking with Mary Berry

Chocolate Chip Cheesecake

Crust:
1 1/2 cups muesli
6 Tbsp. butter, melted
3 Tbsp. dark brown sugar

Cheesecake:
4 oz. dark chocolate. broken into pieces
2 Tbsp. powdered gelatin
8 oz. full-fat cream cheese
2 large eggs. separated
1/4 cup granulated sugar
2/3 cup sour cream
10 oz. dark chocolate chips, coarsely chopped

Decoration:
1 1/4 cups whipping cream, whipped until stiff
Chocolate curls

Make the crust: mix together the muesli, melted butter, and sugar, and press evenly over the bottom of the pan. Chill.

Meanwhile, put the chocolate into a small heatproof bowl over a pan of hot water. Heat gently to melt the chocolate, stirring occasionally. Let cool.

Put 3 tablespoons of cold water into a heatproof bowl and sprinkle the gelatin over the top. Leave for 10 minutes until spongy. Stand the bowl in a pan of hot water and heat gently until the gelatin has dissolved.

Beat the cream cheese until smooth. Add the egg yolks and sugar and beat until blended. Stir in the sour cream, melted chocolate, chocolate chips, and gelatin. Mix well.

In a separate bowl, whisk the egg whites until stiff but not dry. Fold carefully into the chocolate mixture until evenly mixed. Pour onto the muesli base and chill until set.

Use a knife to loosen the side of the cheesecake from the pan, then remove the cheesecake. Slide onto a serving plate. Pipe rosettes of whipped cream on top and decorate with chocolate curls. Serves 8.

from The Pie Project

Honey and Ginger Custard Brulee Pie

13 oz ginger nut biscuits (gingersnaps)
3 1/2 oz unsalted butter, melted then cooled
1/2 cup honey
2 tsp. vanilla bean paste

20 1/2 fl oz pouring (single/light) cream
4 oz chopped candied ginger
6 egg yolks
3 tsp. cornstarch
1/4 cup superfine sugar

Pulse the biscuits in a food processor to crumbs. Add the butter and pulse again to combine.

Press the crumb mixture into the base and side of a 9 1/2 inch loose-based fluted tart tin. Freeze for 1 hour.

Put the honey, vanilla, cream and ginger in a saucepan over medium heat and bring to just below boiling point, stirring to combine. Set aside to infuse for 30 minutes.

Preheat the oven to 300 degrees F. Whisk the egg yolks with the cornstarch in a heatproof bowl until pale. Return the cream mixture to a simmer, then pour over the egg yolks and stir to combine. Transfer to a clean saucepan and cook over medium-low heat, stirring constantly, for 6 minutes or until thickened. Strain through a fine sieve into a clean bowl, pressing down to extract as much flavor from the ginger as possible.

Pour into the biscuit case, then bake for 30 minutes or until it is set at the edge but with a distinct wobble in the centre. Remove from the oven and cool to room temperature, then chill for 4 hours or until completely cold.

Scatter the top with the sugar, then caramelize with a kitchen blowtorch before serving. Serves 8.

from The Pie Project

Glazed Apple and Cinnamon Handpies

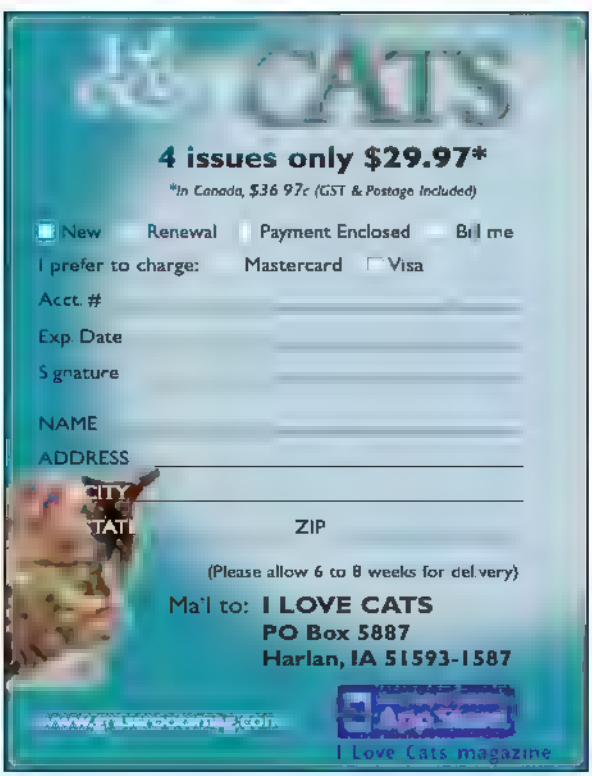
1 lb 5 oz plain (all-purpose) flour
1/4 tsp. fine sea salt
7 oz cold unsalted butter, chopped
10 fl oz cold milk
1 Tbsp. apple cider vinegar

Apple Filling:
1 1/2 oz unsalted butter
9 oz dark muscovado sugar
1 tsp. ground cinnamon
4 apples (about 1 lb 4 oz) peeled, cored and sliced into thin rounds
1 egg, lightly beaten
Vegetable oil, for frying

Doughnut Glaze:
3/4 cup pure confectioners' sugar
1 oz unsalted butter, melted
1 1/2 Tbsp. milk
1/2 tsp. ground cinnamon

Combine the flour and salt in a bowl. Add the butter and roughly cut into the flour (leave some larger chunks of butter in the dough, as this will make the pastry lovely and flaky as it cooks). Add the milk and vinegar and stir to combine, then knead until the mixture just forms a dough. Shape into a disc, wrap in plastic wrap and chill for 3 hours.

For the apple filling, melt the butter in a saucepan with the sugar, cinnamon and 2 teaspoons of water over low heat. Cook the apples in batches for 10 minutes or until tender. Remove the apples using a slotted spoon and leave to cool. Cook the syrup for a further minute or until very thick and reduced. Cool completely. Roll out the pastry on a lightly floured work surface. Cut out six 4-inch circles and six 4 1/4-inch circles. Place about 4 apple slices in the centre of each smaller circle, and top with 1 teaspoon of the reduced syrup. Brush the edges with the beaten egg, then place the larger rounds over the top, pressing the edges together to seal. Half-fill a deep, heavy-based saucepan or deep-fryer with vegetable oil and heat to 340 degrees F. (If you don't have a kitchen thermometer you can test if the oil is hot enough by dropping in a small cube of bread: it should sizzle and turn brown in 20 seconds.) Working in 3 batches, cook the pies for 4 minutes on each side until golden and cooked through. Remove them using a slotted spoon and drain on paper towel. Leave to cool slightly.



To make the glaze, whisk together all the ingredients in a bowl until smooth. Dip the pies in the glaze and drain them on a wire rack set over a tray. Serve while still warm. Makes 6.

from Art of the Pie

Poached Pear Sour Cream Caramel Pie with a Crumb Topping

1 single-crust pie dough
2 1/2 lbs pears, ripe but slightly firm
4 cups apple juice
1/3 cups sugar
1 Tbsp. freshly squeezed lemon juice
1/2 cup whipping cream
1 1/2 cups sour cream
1/4 cup flour
1/2 cup sugar
1/2 tsp. powdered ground ginger

Crumble Topping:
1/2 cup brown sugar, packed
1/4 tsp. salt (a pinch)
1/2 cup flour
1 1/2 cups whole oats
8 Tbsp. unsalted butter
1/2 pecans, chopped (optional)

Roll out the bottom dough and place it in your pie pan. Trim the excess dough from the edges and crimp. Cover the pan with plastic and place it in your refrigerator to chill. Make sure your crumble topping is also chilling in the freezer.

Peel, quarter, and core the pears, and then set them aside.

In a non-corrosive braising pan, simmer the apple juice, sugar, and lemon juice for 10 minutes.

Add the pears and simmer until they're soft, about 20 minutes. Remove the pears from the pan and set them aside to cool.

Turn the heat up and reduce the remaining juice by half.

Add whipping cream and stand back, as it will bubble up!

Cook for a minute or two more and remove the pan from the heat while it is still sauce and before it becomes caramel.

In a small bowl, mix sour cream, flour, sugar, and ground ginger. Set the mixture aside.

Arrange the poached pears in the bottom of the pie pan.

Drizzle the caramel sauce over the pears.

Spoon the sour cream mixture evenly over the caramel sauce.

Bake in a preheated 400 degrees F oven for 25 minutes.

Open the oven and evenly spread the crumb topping over the sour cream, and continue baking for an additional 20 minutes.

Remove the pie from the oven and place on a cooling rack. Serve slightly warm.

Crumble Topping: Put the brown sugar, salt, flour, and oats in the bowl of a food processor and pulse a few times to mix.

Cut the chilled butter into 8 large pieces and place them in the food processor bowl. Pulse the food processor about 20 times to cut the butter into the dry ingredients. It should look crumbly. Pulse more if needed.

Add the optional chopped nuts to the crumble mixture and pulse a few more times.

Pour the mixture into a bowl or plastic bag and chill in the freezer for at least 15 minutes while you make the filling. Makes one 9-inch deep dish pie.

from What Good Cooks Know

Cream Cheese Brownies

Cream Cheese Filling:
4 oz. cream cheese, cut into 8 pieces
1/2 cup sour cream
2 Tbsp. sugar
1 Tbsp. all-purpose flour

Brownies:
2/3 cup (3 1/3) all-purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
4 oz. unsweetened chocolate, chopped fine
8 Tbsp. unsalted butter
1 1/4 cups sugar
2 large eggs
1 tsp. vanilla extract

Adjust oven rack to middle position and heat oven to 325 degrees. Make foil sling for 8-inch square baking pan by folding 2 long sheets of aluminum foil so each is 8 inches wide. Lay sheets of foil in pan perpendicular to each other, with extra foil hanging over edges of pan. Push foil into corners and up sides of pan, smoothing foil flush to pan, and grease foil.

For the Cream Cheese Filling: Microwave cream cheese in bowl until soft 20 to 30 seconds. Whisk in sour cream, sugar, and flour.

For the Brownies: Whisk flour, baking powder, and

salt together in bowl. Microwave chocolate and butter together in separate bowl at 50 percent power, stirring often, until melted, 1 to 2 minutes. In medium bowl, whisk sugar, eggs, and vanilla together. Whisk in melted chocolate mixture until incorporated. Fold in flour mixture with rubber spatula.

Spread all but 1/2 cup of brownie batter in prepared pan. Spread cream cheese mixture evenly over top. Microwave remaining brownie batter until warm and pourable, 10 to 20 seconds. Using spoon, dollop softened batter over cream cheese filling (6 to 8 dollops). Using knife, swirl brownie batter through cream cheese topping, making marbled pattern, leaving 11-inch border around edges.

Bake brownies until toothpick inserted in center comes out with few moist crumbs attached. 35 to 40 minutes, rotating pan halfway through baking. Let brownies cool in pan for 1 hour.

Using foil overhang, lift brownies from pan. Transfer to wire rack and let cool completely, abate 1 hour. Cut into squares and serve. Makes 16 brownies.

from Simple

Coconut Drops

2 egg whites
2 1/4 cups grated coconut
6 Tbsp. sugar

Preheat the oven to 400 F. With your clean fingertips, mix the egg whites with the sugar and coconut.

Shape into small heaps and arrange on a parchment paper-lined baking sheet so they don't stick. Bake for 5 minutes. Cool and enjoy. Serves 4.

from Alimentari

Creme Caramel

8 cups milk
9 eggs
1 Tbsp. whisky
1 Tbsp. vanilla essence
2 cups sugar

Preheat the oven to 400 F.

Heat the milk in a saucepan over medium-high heat until very hot but not boiling. Remove from the heat and set aside to cool.

Using an electric mixer or hand beater, beat the eggs, whisky, vanilla and half the sugar for about 3 minutes. Gradually add the cooled milk and continue to beat for another minute.

Sprinkle the remaining sugar into a 10-inch wide by 4-inch deep bundt tin. Place the tin over medium heat until the sugar melts and begins to turn a caramel color. Remove from the heat immediately (be careful as the sugar can burn easily). Tilt the tin around to spread the caramel around evenly. Put the tin into a baking tin and slowly pour the egg mixture into the ring tin. Fill the baking tin with enough boiling water to come halfway up the side of the ring tin.

Bake for 30 minutes, then reduce the temperature to 350°F and cook for another 45 minutes or until a skewer inserted comes out clean. Remove from the oven and run a knife around the edge of the ring. Set the tin aside to cool completely, then refrigerate overnight.

To serve, use a platter with a lip to catch the syrup. Place the platter over the ring tin and carefully flip it over. Be careful, as there will be some syrup wanting to escape. Serves 8 to 12.

from Byron

Byron Cheesecake with Blueberries

Base:
9 oz graham crackers
1/2 cup plus 1 Tbsp. unsalted butter, melted

Filling:
14 oz white chocolate, chopped
1/3 cup heavy cream

3 3/4 cups full-fat cream cheese
3/4 cup granulated sugar
Juice of 2 limes
1 tsp. vanilla extract

Blueberry Topping:
1/2 cup honey
Juice of 1 lemon
2 1/2 cups fresh or frozen blueberries

Line the base and sides of a 8-9 in. round springform cake pan with parchment paper.

Blend the crackers in a food processor until they resemble bread crumbs.

Pour the melted butter into the food processor and blend well.

Tip the crumb mixture into the cake pan arid flatten with the back of a spoon to form an even layer. Place in the refrigerator to firm up while you make the filling.

For the filling, put the chocolate and cream in a medium heatproof bowl. Bring a small saucepan, a quarter-full of water, to a gentle simmer. Place the heatproof bowl on top, resting on the edge of the pan, so that no part of the bowl touches the water. Turn down the heat to a gentle simmer and leave until the chocolate has just melted, stirring now and again to mix. With white chocolate, you may find the mixture looks like it's separating slightly but simply give it a good stir and it will come back together.

Clean the bowl of the food processor and dry it well. Put the remaining filling ingredients in the processor and blend. Now spoon in the melted chocolate mixture and mix well.

Remove the cake pan from the refrigerator and spoon the filling into the pan over the base. Cover and return the cake pan to the refrigerator. Leave to set for at least 10 hours; it can be made up to 24 hours in advance.

To make the blueberry topping, put the honey and lemon. Juice in a medium saucepan and bring to a simmer. Tip in the blueberries and stir to coat them in the lemon and honey. Bring back to a simmer and, as soon as the blueberries begin to bubble, remove the pan from the heat. Leave to cool, then transfer to a bowl, cover and refrigerate until ready to use.

When ready to serve, carefully remove the cheesecake from the pan. Fill a bowl with hot water and dip a sharp knife to warm it. Dry the knife and slice the cheesecake into wedges.

Serve with the blueberries and some of their syrup. Serves 10 to 12.

from Cooking with Mary Berry

Lemon Cheesecake in a Ginger Crust

1 cup crushed gingersnaps
3 Tbsp. butter, melted
2 x 9 oz. tubs full-fat mascarpone
1 x 11 1/2 oz. jar lemon curd
Juice of small lemon
Fresh raspberries and blueberries, to decorate
Confectioner's sugar, to dust

Mix the gingersnaps with the butter in a bowl, then press into the bottom of the pan (but not up the sides).

Put the mascarpone, lemon curd, and lemon juice in a bowl and beat with a spatula until smooth.

Spoon onto the cookie crust and level the top. Chill in the fridge for at least 4 hours and up to 24 hours to firm up.

To serve, remove the cheesecake from the pan, peel off the parchment paper, and arrange on a platter. Decorate with the fruit and dust with confectioner's sugar. Serves 8.

from Art of Pie

The Best Fruit Pie

6 cups, or about 1 1/2 - 2 lbs fruit, fresh or frozen; adjust for the size of the pan
1/2 - 1 cup granulated sugar, depending on the sweetness of the fruit
Small pinch of ground nutmeg
1/3 tsp. salt
Small squeeze of lemon
1/4 cup all-purpose unbleached flour
1-2 Tbsp. quick-cooking tapioca, if your fruit is especially juicy
1 recipe double-crust pie dough
1/2 Tbsp. butter
1-2 tsp. sugar, for sprinkling on top of pie

Egg Wash:
1 egg white (or yolk, for gluten-free crusts) plus 1 Tbsp. water, fork beaten

Preheat the oven to 425°F.

Put the fruit, sugar, nutmeg, salt, lemon, flour, and tapioca (optional) in a big bowl and mix lightly until the fruit is well coated.

Adjust the sweetener and seasonings to your taste.

Roll out your dough and place it in a chilled pie pan.

Pour the filling into the pan and dot with little pieces of butter.

Roll out the remaining dough, lay it over the fruit, and cut 5 to 6 vents on top; or cut strips and make a lattice top. Trim excess dough from the edges and crimp

Lightly brush some of the egg wash over the entire pie, including the edges.

Bake for 15 minutes at 425°F. Reduce the heat to 375°F and bake for 25 minutes. Open the oven and quickly sprinkle the top of pie with sugar. Close the oven and continue baking for another 10 to 15 minutes, or until you see the filling steadily bubbling.

Remove the pie from the oven. Let it cool completely so the filling can set up before serving. Makes one 9-inch deep-dish pie.

from The Superfun Times Vegan Holiday Cookbook

Irish Whoopie Pies

Cakes:

2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 1/4 tsp. baking soda
1 tsp. salt
1 cup unsweetened almond milk (or your favorite nondairy milk)
2 tsp. apple cider vinegar
1/3 cup refined coconut oil, at room temperature
1 cup packed brown sugar
1/3 cup unsweetened applesauce, at room temperature
1 tsp. pure vanilla extract

Filling:

2 Tbsp. whiskey
2 Tbsp. hot water
2 Tbsp. unsweetened cocoa powder
2 tsp. instant coffee granules
1/2 cup refined coconut oil, melted
2 1/2 cups powdered sugar, sifted
1/2 tsp. pure vanilla extract
1/4 tsp. pure almond extract
Pinch salt

Make the cakes: Preheat the oven to 350°F. Lightly grease two large rimmed baking sheets.

In a mixing bowl, sift together the flour. cocoa powder. baking soda, and salt.

In a measuring cup, whisk together the milk and apple cider vinegar and set aside to curdle.

In a separate mixing bowl, use an electric mixer to beat together the coconut oil and brown sugar until very well combined, about 5 minutes. Add the applesauce and vanilla and beat for another minute.

Now at low speed, alternately add the flour mixture and milk mixture in batches, starting and ending with the flour, until all the ingredients are well combined.

Spoon the batter in 3-tablespoon mounds onto the greased baking sheets, leaving about 2 inches of room between them to allow for spreading. You should have eight mounds on each sheet. Bake, rotating and swapping the pans about halfway through, until the cakes are puffy and the tops are firm but with some spring in them, 12 to 15 minutes. Transfer the cakes to cooling racks to cool completely before filling.

Make the filling: In a mixing bowl, use a fork to mix the whiskey, hot water, cocoa powder, and instant coffee until dissolved. Add the melted coconut oil and powdered sugar alternately, in batches, and mix with an electric beater. Add the vanilla and almond extracts and the salt, mixing until everything is well incorporated. Refrigerate for 30 minutes.

In a standing mixer, whip the chilled filling on medium-high speed until light and fluffy.

Assemble the pies: Transfer the filling to a pastry bag fitted with a large metal tip. Pipe about 2 tablespoons of filling on one cake, and sandwich it with another cake. If you don't have a pastry bag, just neatly spread 2 tablespoons of filling onto the cake with a butter knife. Keep the whoopie pies chilled until ready to serve. Makes 8 pies.

from Gather

Never-fail Chocolate Cake with Chocolate Praline Ganache

2 cups high-grade flour
2 tsp. baking powder
2 tsp. baking soda
2 cups caster sugar
3/4 cup cocoa
1 tsp. salt
2 eggs
1 cup milk
1 cup vegetable oil
2 tsp. vanilla extract
1 tsp. instant coffee
1 cup bolting water

Chocolate Praline Ganache:
3/4 cup caster sugar
1/2 lb milk chocolate
3 1/3 cup double cream
3/4 cup macadamia nuts

Preheat the oven to 300°F. Grease and line a large cake tin.

Sift the flour, baking powder and baking soda into a large bowl or the bowl of an electric mixer, then add the caster sugar, cocoa and salt and combine.

Add the eggs, milk, oil and vanilla to the dry ingredients. Using a spatula or the mixer's paddle attachment, beat for 2 minutes or until well incorporated.
Combine the coffee and water in a bowl, stir well and add to the batter - it will be very thin but that's okay. Pour the batter into a large cake tin and cook for 1 hour and 20 minutes or until a skewer inserted in the centre comes out clean.

While the cake is cooking, make the ganache. Place the sugar in a wide saucepan over a medium heat. Allow the sugar to melt and caramelize, stirring regularly to ensure even melting, until it's a beautiful caramel color (about 10 minutes). Pour the mixture on to a piece of baking paper and allow to cool and harden. Once the praline has hardened place it in a food processor and blend to a fine crumb.

Place the chocolate in a large, microwave-proof bowl and melt in 30-second intervals, stirring well in between. When the chocolate has melted and is lump-free, add the praline crumb and stir again. The praline will not melt completely so don't worry if its a little grainy.

Bring 1 1/4 cups of the cream to the boil in a small saucepan. Pour roughly one third into the chocolate mixture and stir well until it's a nice even color. Pour the remaining boiled cream into the chocolate mixture and combine well. Add the chocolate mixture to the remaining cold cream, stirring well, and place in the fridge for 1 hour or until cold.

Remove the cake from the oven and cool in the tin for 10 minutes before turning out to cool completely on a wire rack. Lightly toast the macadamia nuts in a dry frying pan for 4-5 minutes over a high heat. Allow to cool, then crush the nuts with the palm of your hand. Whip the ganache to medium peaks and spread over the cooled cake. Top with the crushed macadamias and enjoy. Makes 1 large cake.

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RECIPE INDEX

STARTERS

Page 9
- Grilled Figs with Burrata, Roasted Walnuts & Prosciutto
- Feta with Chiles & Herbs
- Carrot Cues, with Pistachio & Parsley
- The Classic Diner Iceberg Wedge

Page 10
- Creamy Tomato & Basil Soup
- Chutney & Cheese Toasts
- Winter Root Vegetable Salad

SIDES

Page 10
- Scalloped Potatoes

Page 11
- Stuffed Portobello Mushrooms with Spinach and Goat Cheese
- Harissa-Roasted Carrots with Crispy Caper Gremolata

Page 12
- Chipotle Mac and Cheese with Roasted Brussel Sprouts
- Cauliflower and Broccoli with Cheddar

ENTREES

Page 13
- Pizza with Button Mushrooms
- Patty Melt
- Chorizo & Celery Root One-Pot

Page 14
- Spanish Chorizo with Eggs & Manchego
- Carnitas with Fresh Corn Salsa and Spiced Chips

Page 15
- The King

Page 16
- Pesto-Stuffed Chicken Breast with Balsamic Pasta Salad

DESSERTS

Page 16
- Honey and Ginger Custard Brulee Pie

Page 17
- Glazed Apple and Cinnamon Handpies

Page 18
- Poached Pear Sour Cream Caramel Pie with a Crumb Topping
- Cream Cheese Brownies

Page 19
- Coconut Drops
- Creme Caramel
- Byron Cheesecake with Blueberries

Page 20
- Lemon Cheesecake in a Ginger Crust
- The Best Fruit Pie

Page 21
- Irish Whoopie Pies

Page 22
- Never-fail Chocolate Cake with Chocolate Praline Ganache

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BONUS RECIPES
MORE STARTERS, SIDES, ENTREES & DESSERTS

from Guy Fieri Family Food

Chicken Marsala Radiatori

1 1/2 lbs. boneless, skinless chicken breast halves, cut into roughly 1 x 2-inch, 3/8-inch-thick strips
1/4 cup all-purpose flour
Kosher salt and freshly ground black pepper
4 Tbsp. extra-virgin olive oil
2 cups tightly packed baby spinach leaves
3 cups sliced cremini mushrooms
1 large red bell pepper, seeded and julienned
1/4 cup minced shallot
1 Tbsp. tomato paste
2 garlic cloves, minced
1 tsp. thyme leaves
1 cup sweet Marsala wine
1 cup chicken stock
2 Tbsp. cold unsalted butter, cut into cubes
3 Tbsp. chopped flat-leaf parsley, plus more for garnish
1 lb. pound radiatori pasta

Using the flat side of a meat mallet, lightly pound the chicken pieces.

In a large dish, combine the flour, 1 teaspoon salt, and 1/2 teaspoon black pepper. Lightly dredge the chicken pieces in the flour and set aside.

In a large nonstick sauté pan over medium-high heat, heat 1 tablespoon of the olive oil. Sauté the spinach until wilted, 1 to 2 minutes. Season with salt and black pepper and set aside. Add 2 tablespoons of the olive oil to the pan and, working in batches, brown the chicken pieces all over 3 to 5 minutes. Remove the chicken from the pan and set aside.

Add the remaining 1 tablespoon olive oil to the pan, then add the mushrooms, bell pepper, shallot, and salt to taste. Sauté until the mushrooms are lightly browned, 6 to 8 minutes. Stir in the tomato paste, garlic, and thyme and cook for 1 minute, until fragrant. Deglaze by adding the Marsala and scraping up the browned bits from the bottom of the pan.

Return the chicken to the pan, then add the chicken stock. Bring to a boil and simmer until reduced by half, 6 to 8 minutes. Season with salt and pepper and return the cooked spinach to the pan. Stir in the butter cubes a few at a time until melted. Stir in the parsley.

Meanwhile, to cook the radiatori, in a large stockpot over medium-high heat, bring 1 gallon of water to a boil. Add 1 tablespoon salt, then add the pasta. Cook according to the package directions (timing will vary depending on the size of the radiatori) until al dente. Drain.

Toss the radiatori with the chicken and sauce, and garnish with more chopped parsley. Serve. Makes 4 to 6 servings.

from Guy Fieri Family Food

Short Rib Shepherd's Stew

2 1/2 lbs. boneless short rib beef, cut into 1/2-inch cubes
2 tsp. kosher salt
8 to 10 turns freshly ground black pepper
2 Tbsp. extra-virgin olive oil
1 medium onion, cut into 1/4-inch dice
6 celery stalks, cut into 1/4-inch dice
2 medium carrots, cut into 1/4-inch dice
4 garlic cloves, minced
2 Tbsp. tomato paste
1/4 cup all-purpose flour
3 cups beef stock
1 Tbsp. Worcestershire sauce
1 tsp. thyme leaves
2 bay leaves
1 cup fresh or thawed frozen corn kernels
1 cup fresh or thawed frozen peas
2 cups mashed root vegetables
1/4 cup chopped flat-leaf parsley, for garnish
1/4 cup chopped chives, for garnish

Season the beef with the salt and pepper. Toss to mix well.

Heat the olive oil in a large Dutch oven over medium-high heat until smoking. Add the beef and brown on all sides, 8 to 9 minutes. Add the onion, celery, and carrots and sauté until lightly browned, 8 to 7 minutes. Add the garlic and tomato paste and cook until fragrant, about 2 minutes. Add the flour and mix well to coat the meat and vegetables. Cook until the flour is browned and fragrant, about 5 minutes.

Deglaze the pan by adding the beef stock and scraping up the browned bits from the bottom of the pan. Bring to a boil, then reduce the heat to a simmer. Add the Worcestershire sauce, thyme, and bay leaves. Cover and simmer, stirring often, until the meat is tender, about 1 hour.

Remove the stew from the heat and add the corn and peas. Cover and let stand for 10 minutes. Remove and

discard the bay leaves.

Place an oven rack 6 inches from the heat source and preheat the broiler. Ladle the stew into oven-safe bowls. Top each serving with a scoop of the mashed root vegetables. Place the bowls on a rimmed baking sheet and place under the broiler. Broil for 1 to 2 minutes, or until the mashed vegetables are lightly browned, taking care not to burn them.

Garnish with the parsley and chives and serve. Makes 4 to 6 servings.

from Guy Fieri Family Food

Buffalo Chicken Soup

Soup:
4 Tbsp. (1/2 stick) unsalted butter
1 medium onion, diced
2 carrots, diced
2 celery stalks, diced
6 garlic cloves, minced
1 tsp. kosher salt
4 or 5 turns freshly ground black pepper
1/4 cup all-purpose flour
2 quarts chicken stock
1 cup heavy cream
1/2 cup Frank's Red Hot sauce, or your favorite hot sauce
1/4 tsp. celery seed
Pinch of cayenne pepper

Croutons:
2 Tbsp. unsalted butter
2 Tbsp. extra-virgin olive oil
1/4 sourdough baguette. cut into 2 cups of 1/4-inch cubes
1/2 tsp. kosher salt
3 to 4 turns freshly ground black pepper

For Serving:
2 cups pulled chicken meat from a rotisserie chicken
2 oz. blue cheese, crumbled (about 1/2 cup)
1 cup sour cream
1/4 cup finely sliced green onions (white and light green parts)
Leaves from 2 celery hearts
1 tsp. celery seed

To make the soup, set a large, heavy pot over medium heat. Add the butter, onion, carrots, celery, garlic, salt, and black pepper and stir well. Cook, stiffing occasionally, until the onion is translucent and the vegetables are tender but not browned, 6 to 7 minutes.

Add the flour and stir to coat the vegetables. Cook until the flour is fragrant but still light in color, 4 to 5 minutes.

Whisk in the chicken stock, cream, and hot sauce. Bring to a boil, then reduce the heat to a simmer. Add the celery seed and cayenne and simmer until the soup has reduced and slightly thickened, about 30 minutes.

Meanwhile, to prepare the croutons, in a large sauté pan over medium-high heat, melt the butter in the olive oil. Add the bread cubes to the pan and toss to coat evenly. Cook until golden all over, 7 to 8 minutes. Transfer the croutons to a bowl and season with the salt and pepper. Set aside.

Remove the soup from the heat and let cool slightly. Working in batches, puree about three-quarters of the soup in a blender until smooth and creamy. Return to the pot with the unblended soup and keep warm over low heat.

To serve, divide the pulled chicken among four bowls. Ladle the hot soup over the chicken. Garnish with the croutons, blue cheese crumbles, sour cream, green onions, celery leaves, and a sprinkle of celery seeds. Serve. Makes 4 servings.

from The Superfun Times Vegan Handbook

Black-Eyed Pea & Zucchini Crab Cakes

Remoulade:
2 Tbsp. vegan mayo, purchased or homemade
1 Tbsp. Dijon mustard
1 Tbsp. Tabasco hot sauce
2 tsp. capers

Breading:
3/4 cup bread crumbs
1 tsp. Old Bay Seasoning
1 tsp. onion powder
Freshly ground black pepper

Cakes:
1 (15-ounce) can black-eyed peas, rinsed and drained, or 1 1/2 cups cooked black-eyed peas
1 1/2 cups shredded zucchini (about 1 average-size zuke)
1/4 cup very finely chopped red bell pepper
1 cup bread crumbs
3 Tbsp. vegan mayo, purchased or homemade
2 Tbsp. fresh lemon juice
1 Tbsp. kelp granules or finely ground nori (optional)
2 tsp. Old Bay Seasoning
2 tsp. onion powder
Salt
Freshly ground black pepper
Olive oil, for frying

Baby arugula leaves, for garnish
Lemon wedges, for garnish

Remoulade: Simply mix everything together in a bowl! Cover and refrigerate until ready to serve.

Breading: In a shallow bowl combine the bread crumbs. Old Bay, onion powder, and a few grinds of black pepper. Set aside.

Cakes: In a food processor, pulse the black-eyed peas until mashed but not pureed—the peas should still be recognizable. Transfer them to a large mixing bowl. Add the shredded zucchini, bell pepper, bread crumbs, mayo, lemon juice, kelp or nori (if using), Old Bay, onion powder, and salt and pepper to taste. Mix everything together until the zucchini releases its moisture and the mixture holds together well. Refrigerate for about 30 minutes.

To make the patties, take a scoop of batter in your hands and form it into a sphere the size of a golf ball. Gently press the ball into a disk about inches in diameter. Toss it in the breading to coat. If the breading isn't sticking, moisten the patty a bit with water on your fingertips.

Preheat a large nonstick skillet (preferably cast iron) over medium heat. Add a thin layer of olive oil to the pan. In batches, cook the crab cakes until golden brown, about 4 minutes per side. Keep the crab cakes warm on a plate tented with aluminum foil until ready to serve.

Scatter some arugula over the crab cakes and serve with the remoulade and lemon wedges. Makes 16 cakes.

from Vegan Goodness

Black Bean Burger

Olive oil or avocado oil
1 Tbsp. cumin seeds
1 large or 2 small red onions, peeled and finely chopped
2-4 garlic cloves, peeled and finely chopped
3 cups cooked black beans or 2 tins, drained
1/2 cup of quick oats or 1/2 cup buckwheat flour
1 tsp. sea salt
1 tsp. smoked paprika
Freshly ground black pepper, to taste
About 1/2 cup corn kernels, fresh or tinned, drained
A small handful of coriander (cilantro), finely chopped
4-6 burger buns or lettuce leaves if you are gluten-free
1 large tomato
1 large red onion
1 large avocado
A handful of coriander (cilantro)
Chipotle mayo

Pour a little bit of oil in the bottom of a medium-sized saucepan and place this over a medium heat. Add the cumin seeds, onion and garlic and stir until the onion begins to go transparent.

Add most of but not all of the black beans (I like to save about a third). Stir for a few minutes until the beans are nice and soft and then remove from the heat and mash into a smooth paste.

Stir in the oats or flour, salt, paprika and some freshly ground black pepper into the blended bean mix. Add the remaining beans and the corn and coriander, then use your hands to combine everything. At this point you should be able to form potties. If the mixture is still a little wet, add more oats or flour, a tablespoon at a time. If it is a little dry, add some water or oil.

Place a heavy-bottomed frying pan on a medium-high heat. Form your mixture into 4 large or 6 medium patties and cook in the hot pan until golden brown or lightly blackened, depending on your taste preferences.

Prepare the other burger ingredients while your patties cook - toast your buns or wash your lettuce leaves, slice the tomato, onion and avocado (or mash it into guacamole), pick the leaves of your coriander and make the chipotle mayo. Now you can build your burger from bottom to top as follows: bun (or lettuce leaf), avocado, patty, tomato, onion, coriander, mayo, lid. And then figure out how to get your mouth around it. Makes 4 large or 6 medium patties.

from Soups

Sweetcorn & Bacon Chowder

4 slices thick-cut smoked bacon, diced
Olive oil
1 medium leek, finely sliced into half moons
1 medium red-skinned potato, diced
1 oz. plain (all-purpose) flour
25 fl oz. chicken stock
8 1/2 fl oz. whole milk
7 oz. frozen or fresh sweetcorn (if using fresh, remove the kernels from 1 large cob)
Sea salt flakes and freshly ground black pepper

Cook the bacon in a little oil until crisp. Remove the bacon from the pan. Drain all but 2 tablespoons of fat, add the leek and potato and cook, covered, for 15 minutes. Add the flour and cook for 1 minute. Add the stock, milk and most of the bacon. Bring to the boil, then simmer until the potato is tender. Add the sweetcorn and simmer for 2 minutes. Season and top with bacon. Serves 2 to 4.

from Gather

Chicken Tacos with Refried Beans and Corn Salsa

Chicken:
1 Tbsp. ground coriander
1 red chili, finely diced
1 tsp. paprika
1 1/3 lb. chicken tenderloins

Refried Beans:
2 x 14-oz. cans black beans
4 cups chicken stock
2 cups water
1/2 large brown onion, finely diced
2 Tbsp. olive oil
Salt and pepper

Corn Salsa:
2 Tbsp. olive oil
1/2 brown onion, finely diced
2 corn cobs
Handful of fresh coriander leaves, finely chopped
1 red chili, finely chopped
Salt and pepper

Assembly:
12 soft tacos
Juice of 3 limes to serve
Sour cream to serve
Hot sauce to serve
Coriander leaves to serve

Combine the ground coriander, chili and paprika in a mortar and pestle and bash to a paste. Combine with the chicken and leave to marinate for at least 1 hour.

In a small saucepan, combine the beans, chicken stock and water. Bring to a simmer over a medium-high heat. Cover with a lid and cook for about 30 minutes or until soft. Drain the beans, place in a food processor and process to a paste.

Place the onion in a large frying pan with the olive oil and lightly caramelize over a medium-high heat. Add the bean puree and fry lightly. Remove the beans from the pan, season with salt and pepper, and set aside.

For the corn salsa, add the olive oil and onion to a saucepan and cook for 2 minutes until soft. Slice the kernels off the corn cobs and add to the pan. Cook, stirring occasionally, for 5-6 minutes. Remove from the pan, stir through the coriander and chili, season with salt and pepper, and set the salsa aside.

To cook the chicken, heat a frying pan over medium-high heat with a little olive oil. Cook the chicken in batches for 2-3 minutes each side. Rest on a plate under tin foil to keep warm.

Warm the tacos in a dry frying pan if they're not freshly cooked. Layer up each taco with beans, corn salsa, chicken, a squeeze of lime juice, a dollop of sour cream, a generous pour of hot sauce and some coriander leaves. Dig in. Serves 4.

from What Good Cooks Know

Eggplant Parmesan

2 pounds eggplant, sliced into 1/4-inch-thick rounds
Kosher salt and pepper
8 slices hearty white sandwich bread, torn into quarters
3 ounces Parmesan cheese, grated (1 1/2 cups)
1 cup all-purpose flour
4 large eggs
6 Tbsp. vegetable oil
1 recipe Small-Batch Chunky Tomato Sauce
8 ounces whole-milk or part-skim mozzarella cheese, shredded (2 cups)
10 fresh basil leaves, roughly torn

Toss eggplant with 1 1/2 teaspoons salt and let drain in colander until it releases about 2 tablespoons liquid, 30 to 45 minutes; wipe excess salt from eggplant. Line baking sheet with triple layer of paper towels, spread eggplant over top. and cover with more paper towels. Press firmly on eggplant to remove as much liquid as possible.

Meanwhile, pulse bread in food processor to fine. even crumbs, about 15 pulses. Transfer crumbs to large. shallow dish and stir in 1 cup Parmesan, 1/4 teaspoon salt, and 1/2 teaspoon pepper. Combine flour and 1 teaspoon pepper in 1-gallon zipper-lock bag. Whisk eggs together in separate shallow dish.

Adjust oven racks to upper-middle and lower-middle positions, place rimmed baking sheet or each rack, and heat oven to 425 degrees. Working with 8 to 10 eggplant slices at a time, toss eggplant with flour mixture in bag to coat, dip in egg, then coat with bread-crumb mixture. pressing gently to adhere; set breaded slices on wire rack set in rimmed baking sheet. Repeat with remaining eggplant.

Use kosher salt when salting the eggplant; the coarse grains don't dissolve as readily as regular table salt, so any excess can be easily wiped away.

Carefully remove preheated baking sheets from oven, brush each with 3 tablespoons oil, then lay eggplant on sheets in single layer. Bake until eggplant is well

browned and crisp, about 30 minutes, flipping eggplant and switching and rotating baking sheets halfway through cooking.

Spread 1 cup tomato sauce over bottom of 13 by 9-inch baking dish. Lay half of baked eggplant slices in dish, overlapping them as needed to fit. Spoon 1 cup sauce over top and sprinkle with 1 cup mozzarella. Lay remaining eggplant in dish, dot with 1 cup sauce (leaving most of eggplant exposed so it will remain crisp), and sprinkle with remaining Parmesan and remaining 1 cup mozzarella. Bake until cheese is browned, 13 to 15 minutes. Let casserole cool for 10 minutes. Sprinkle with basil leaves and serve with remaining sauce. Serves 6-8.

Small-Batch Chunky Tomato Sauce: Cook 1 Tbsp. extra-virgin olive oil, 1 finely chopped onion, and 1 teaspoon salt in large saucepan over medium heat until onion is softened, 5 to 7 minutes. Stir in 3 minced garlic cloves, 1/4 teaspoon dried oregano, and 3/4 teaspoon red pepper flakes and cook until fragrant, about 30 seconds. Stir in one 28-oz can crushed tomatoes and one 14.5-or can diced tomatoes with their juice and simmer until sauce is slightly thickened and measures 4 cups, about 15 minutes. Season with salt and pepper to taste. Makes 4 cups.

from The Art of the Pie

Cottage Pie

1 1/2 lbs ground beef
2 1/2 tsp. thyme (dry is just fine—or 1 tablespoon fresh leaves, finely chopped), divided 1/4 tsp. allspice
2 gratings nutmeg
1 tsp. salt
1/3 tsp. freshly ground black pepper
2 medium yellow onions, peeled and chopped small
5 cloves garlic, peeled and diced
2 large carrots, grated
2 1/2 Tbsp. tomato paste
1 cup stock (vegetable, beef, or chicken)
2 1/4 pounds potatoes, peeled and cut in quarters
1/3 cup butter
1 cup cheddar cheese, grated and divided
Salt and pepper

Heat up a big frying pan over medium high heat. Add the meat and seasonings (reserve 1/2 teaspoon of thyme), and cook until the meat no longer looks pink. You can break the larger piece up a bit as you are cooking it.

Add the vegetables and cook for 5 to 7 minutes longer.

Stir in the tomato paste and cook for a few minutes more.

Add the stock, reduce the heat, and simmer uncovered for 15 to 20 minutes.

In another pot, cover the potatoes with water plus 1 teaspoon of salt and boil until they are tender, about 20 minutes. Drain well and put them back into the pot with the butter, 2/3 cup of the cheese, and remaining 1/2 teaspoon thyme.

Mash the potatoes until they are smooth. Add salt and pepper to your taste.

Spoon the meat mixture into a deep-dish pie pan or a large baking dish.

Cover with the potato mixture and sprinkle the remaining 1/3 cup cheese over the top.

When ready to bake, preheat oven to 425 degrees F and bake for 35 minutes. Makes one large pie.

from Simple

Parsley Parmesan Chicken

4 chicken legs
4 organic lemons
2 Tbsp. extra-virgin olive oil
1/4 cup grated parmesan cheese
1 bunch flat-leaf parsley

Preheat the oven to 350 F. Bake the chicken legs for 40 minutes. Season with salt and pepper. Drizzle with olive oil.

Wash and chop the parsley. Zest and juice the lemons, straining out any seeds. Mix the lemon zest and juice with the Parmesan. Sprinkle over the chicken and cook for 5 minutes more. Serves 4.

from Cook's Science

Thai Chicken Curry with Potatoes and Peanuts

Curry Paste:
6 dried New Mexican chiles
4 shallots, unpeeled
7 garlic cloves, unpeeled
1/2 cup chopped fresh ginger
1/4 cup water
1 1/2 Tbsp. lime juice
1 1/2 Tbsp. vegetable oil
1 Tbsp. fish sauce
1 tsp. five-spice powder
1/2 tsp. ground cumin
1/2 tsp. pepper

Curry:
1 tsp. vegetable oil

1 (13.5-ounce) can coconut milk
1 1/4 cups chicken broth
1 pound Yukon Gold potatoes, unpeeled, cut into 3/4-inch pieces
1 onion, cut into 3/4-inch pieces
1/3 cup dry-roasted peanuts
3/4 tsp. salt pound boneless, skinless chicken thighs, trimmed and cut into 1-inch pieces 2 tsp. grated lime zest
1/4 cup chopped fresh cilantro

For the curry paste: Adjust oven rack to middle position and heat oven to 350 degrees. Line rimmed baking sheet with aluminum foil. Arrange chiles on prepared sheet and toast until puffed and fragrant, 4 to 6 minutes. Transfer chiles to large plate. Heat broiler.

Place shallots and garlic on foil-lined sheet and broil until softened and skin is charred, 6 to 9 minutes.

When cool enough to handle, stem and seed chiles and tear into 1 1/2-inch pieces. Process chiles in blender until finely ground, about 1 minute. Peel shallots and garlic. Add shallots, garlic, ginger, water, lime juice, oil, fish sauce, five-spice powder, cumin, and pepper to blender. Process to smooth paste, scraping down sides of blender jar as needed, 2 to 3 minutes. You should have 1 cup paste.

For the curry: Heat oil in large saucepan over medium heat until shimmering. Add curry paste and cook, stirring constantly, until paste begins to brown, 2 1/2 to 3 minutes. Stir in coconut milk, broth, potatoes, onion, peanuts, and salt, scraping up any browned hits. Bring to simmer and cook until potatoes arc just tender, 12 to 14 minutes.

Stir in chicken and continue to simmer until chicken is cooked through, 10 to 12 minutes. Remove pan from heat and stir in lime zest. Serve, passing cilantro separately. Serves 4 to 6.

from Dinner at the Long Table

Beer-Brined Ham

1 1/2 gallons water
2 pounds kosher salt
1 lb brown sugar
1 tsp. pink curing salt (sodium nitrate)
3 (12-ounce) bottles of dark beer
4- to 5-lb pork sirloin roast
1/4 cup peppercorns, plus additional
2 Tbsp. freshly ground
1 bunch thyme
8 bay leaves, crushed
2 Tbsp. coriander seeds
2 Tbsp. mustard seeds

In a large pot, combine the water, salt, sugar, and pink curing salt, stirring until the sugar and salt dissolves. Add the beer, pork, whole peppercorns, thyme, bay leaves, coriander, and mustard. Refrigerate for 5 days. Remove the pork from the brine, then refrigerate, uncovered, overnight. Discard the brine. The next day, coat it in ground black pepper.

If cooking in a smoker, smoke at low heat 225 degrees F until the ham reaches 180 degrees F, about 4 hours. To cook in an oven, sans smoke, preheat the oven to 350 degrees F. Put the meat in a roasting pan and roast until the ham reaches 180 degrees F, 1 1/2 to 2 hours. Slice and serve or refrigerate until ready to eat. Serves 6 to 8.

from One-Pot Cuisine

Duck Legs with Beets & Caraway

2 duck legs
2 small onions, minced
1 garlic clove, chopped
1 bouquet garni
1/2 tsp. caraway seeds
1/2 cup red wine
1/2 chicken stock cube
3/4 lb uncooked beets, cut into quarters and thickly sliced
2 carrots, thickly sliced
Salt and freshly ground black pepper
1 bunch of flat-leaf parsley, leaves chopped, to garnish

Using the tip of a sharp knife, make diagonal cuts into the skin of each duck leg.

Put the duck legs, skin-side down, in the bottom of the tagine and cook over low heat for 10 minutes until the fat starts to run and the skin is golden.

Add the onions and garlic to the duck, increase the heat to medium, and fry for 5 minutes until soft.

Pour off any excess oil, then add the bouquet garni, caraway seeds, and red wine. Crumble in the stock cube and season with salt and pepper. Reduce the heat to low, cover with the lid, and cook the duck legs for 2 hours, or until tender. Check occasionally that there is enough moisture in the tagine and, if necessary, add some water as required.

Add the beets and carrots to the tagine. Replace the lid and cook for a further 30 minutes over low heat, or until the vegetables are tender. Scatter with parsley before serving. Serves 2.

from The Happy Cook

Skirt Steak with Brown Sugar Spice Rub

1 Tbsp. light brown sugar
1 Tbsp. garlic powder
1/2 tsp. chipotle chile powder
1 tsp. ground cumin
1 tsp. dried oregano
1 1/4 lbs skirt steak, cut crosswise into 4 pieces
4 Tbsp. extra-virgin olive oil
Kosher salt
Flaky sea salt and freshly cracked black pepper for serving

In a medium bowl, combine the brown sugar, garlic powder, chipotle powder. cumin, and oregano. Rub the mixture all over the steak pieces, place the meat in the bowl, and set aside for 30 minutes (the meat can rest with the spices for up to 24 hours; if preparing more than 30 minutes ahead of cooking, refrigerate).

Prepare a gas or charcoal grill to high heat, or set a grill pan over high heat for 3 minutes. Use a few folded paper towels or a dishrag and long grilling tongs to grease the grill grate with 1 tablespoon of the oil.

Drizzle the steaks with 1 tablespoon of the oil and season with salt on all sides, then set them on the grill. Cook until the steaks have defined and deeply caramelized grill marks and release easily from the grill, 3 to 4 minutes. Flip and repeat on the opposite side to finish cooking to desired doneness, 2 to 3 minutes more for medium rare (the steak will continue to cook while it rests). Remove the steak to a cutting board and let rest for 10 minutes.

Season one section of the cutting board with 1 tablespoon of the oil and a sprinkle of salt. Set 2 of the steak pieces on top of the seasoning and slice into thin strips against the grain. Add the remaining 1 tablespoon of oil and a pinch more salt to the board and slice the remaining 2 steak pieces. Transfer the steak and any accumulated juices to a platter and serve sprinkled with sea salt and pepper. Makes 4 servings.

from Byron

Juicy Lucy

1 lb. 9 oz. chuck steak, ground
8 cheese slices
4 buns, halved
1/4 iceberg lettuce, finely shredded
7 Tbsp. Byron Sauce
1/2 beef tomato, cut into 1/4-in. thick slices
1 small red onion, peeled and cut into 1/8-in. thick rings
2 large picked, sliced
4 dill pickles

Byron Sauce:
2/3 cup mayonnaise
1/3 cup tomato ketchup
1 oz. dill pickles, drained
Seas salt and freshly ground pepper

Shape the ground steak into 8 x 3 oz. balls. Flatten them until they are all 4 3/4-in. wide. They will be thinner than usual.

Put a pair of patties on a cutting board and place 2 cheese slices on top of them. Fold over the corners to make the cheese vaguely circular. You should have a hamburger with a small circle of cheese inside, leaving a border of meat about 3/8-in. wide around it.

Place the second patty on top. Use your thumb and forefinger to press the edges of the 2 patties, working your way round. Make sure everything is sealed; you don't want any breaks or gaps.

Shape the edges of the hamburger, cupping the sides and pressing into your cupped hands, as you would with a normal hamburger. You should be left with a hamburger that is very slightly thicker than usual.

Cook the hamburgers. As you flip the hamburgers, be careful not to tear the meat which will allow the melting cheese center to escape.

Meantime, toast or broil the cut sides of the buns.

Place the shredded lettuce on the bottom halves of the buns. Spread a spoonful of Byron Sauce on both halves of the buns.

Top the lettuce with a slice of tomato. Separate the onion into rings and place 5 of these on top of the tomato. Place the sliced pickles on the top halves of the buns. When the hamburgers are cooked, carefully place them on the bottom halves of the buns and bring the 2 halves together.

Serve with a dill pickle on the side. Makes 4.

from Dinner at the Long Table

Cassoulet

1 1/2 lb. boneless pork shoulder
Kosher salt and freshly ground pepper
2 lbs. dried Tarbais beans or cannellini beans
1 bunch sage
1 head garlic, halved lengthwise, unpeeled, plus 4 peeled cloves
1/3 cup duck fat
1 lb. thick-cut bacon
1 (1 1/2-pound) ham hock
4 confit duck legs

2 medium onions, chopped
3 small carrots, diced
2 ribs celery, diced
1 Tbsp. tomato paste
2 quarts unsalted chicken stock
2 sprigs parsley
1 small bunch thyme
2 bay leaves
1 (6-inch) square uncured pork skin
1 stale baguette
Olive oil
1 small bunch parsley, leaves chopped
3 leaves fresh sage, minced
3 sprigs oregano, leaves chopped

Two days before you plan to serve the cassoulet, season the pork shoulder with salt and pepper and soak the beans overnight in plenty of water. The next day, drain, rinse the beans, and put them in a large or medium pot with plenty of cold water, the sage, and the halved garlic. Bring to a bare simmer and cook for 1 hour. Cut the heat, add a handful of salt, and let the beans sit on the stove top while you proceed with the recipe.

Melt the duck fat in a pan over low heat and slowly brown the bacon on both sides until crisp. Transfer the bacon to a platter. Brown the ham hock on all sides in the duck fat and transfer to the platter with the bacon. Do the same with your pork shoulder. Slowly warm the confit duck legs in the fat and transfer to the platter. Let the legs cool slightly, then pick the meat and discard the skin and bones. Cut the pork shoulder into large cubes, with a good amount of fat left intact.

In an earthenware or heavy-bottomed pot, add the onions, carrots, celery, and duck fat from your pan, season with salt and pepper, and saute until soft and golden. Add the tomato paste, mashing it with a spoon. Add the chicken stock and bring to a simmer. With kitchen twine, tie the parsley, thyme, and bay leaves together and submerge the herbs in the stock. Roll and tie the pork skin with twine and add to the stock. Add the beans and simmer for an hour, then cut the heat. Submerge the ham hock, pulled duck meat, pork shoulder and bacon into the pot of beans. Cover and refrigerate overnight.

The day you'll serve the cassoulet, preheat the oven to 325 F. Remove the herbs and pork skin from the pot and discard. Retrieve the garlic head from the pot and squeeze the softened cloves out of their papery skins and stir into the cassoulet. On a cutting board, mash the 4 peeled garlic cloves to a paste with a pinch of salt the slow-cooked garlic will be nice and sweet, while the fresh garlic provides punch and stir the garlic paste into the cassoulet. Bring the cassoulet to a simmer, then slide it into the oven and hake for an hour.

Meanwhile, trim the crust from the baguette. Cut into cubes, spread out on a baking sheet, and bake until dry to the touch. Pulse the dried bread in a food processor until large crumbs form. Toss with olive oil and season with salt and pepper. Return to the baking sheet and bake until crisp and golden, about 10 minutes. Toss the bread crumbs with the parsley, sage. and oregano. Sprinkle the bread crumbs over the top of the cassoulet and bake for 30 minutes more. Remove from the oven and let the cassoulet sit on the counter for 10 minutes while you test your resolve.

from The Happy Cook

Chocolate-Dulce De Leche Layer Cake

Dulce de Leche Frosting:
One 14-ounce can sweetened condensed milk
7 Tbsp. cream cheese, at room temperature
1/3 cup plus 2 Tbsp. powdered sugar
1 3/4 sticks (7 ounces) unsalted butter, at room temperature
Flaky sea salt

Chocolate Cake:
2 sticks (8 ounces) unsalted butter, at room temperature, plus 1 tablespoon for greasing the pans
1/2 cup Dutch process cocoa powder
1/4 cup boiling water
1 1/2 cups packed light brown sugar
4 large eggs
2 tsp. pure vanilla extract
2 cups whole wheat pastry flour
1/2 cup almond flour
2 1/4 tsp. baking powder
3/4 tsp. baking soda
1 1/4 tsp. kosher salt
1 cup semisweet chocolate chips
1 cup sour cream

To make the dulce de leche, set the can of sweetened condensed milk on its side in a large, high saucepan and cover with water so it is completely submerged. Bring the water to a simmer over medium-high heat, then reduce the heat to medium and gently simmer for 2 hours, adding water as needed to keep the can covered. It's important to keep it covered with water the entire cooking time so that the temperature inside the can stays at an even 212 F, - otherwise. you risk it exploding! (scared emoji face) Use tongs to transfer the can to a kitchen towel and set aside to cool.

To make the chocolate cake, use 1 tablespoon of the butter to grease two 9-inch round cake pans. To make it

extra easy to remove the cooked cakes from their pans, cut out two circles of parchment paper to fit into the bottom of your cake pans. Line the bottom of each pan with a paper circle, then flip the paper over so both sides are greased. In a small bowl, whisk the cocoa powder with the boiling water until smooth. Set aside.

In a stand mixer fitted with the paddle attachment, cream the remaining 2 sticks butter and the brown sugar on medium speed until light and airy, about 2 minutes. Reduce the speed to medium-low and add the eggs, one at a time, scraping the bowl between additions. Add the vanilla, increase the speed to medium, and beat for 1 minute.

Add the cocoa mixture and beat until just combined.

In a large bowl, whisk together the flour, almond flour, baking powder, baking soda, salt, and chocolate chips.

With the mixer on low speed, add half the flour mixture to the butter mixture, then the sour cream, then the rest of the flour mixture, scraping down the sides and bottom of the bowl as needed.

Divide the batter between the 2 prepared cake pans, shaking each pan gently to distribute evenly. Bake for 25 minutes, or until the center of the cake layers resists light pressure and a cake tester inserted into the center comes out with just a few moist crumbs attached. Let the cakes cool for 10 minutes in the pans, then run a knife around the edges of the cakes to separate them from the pan, and carefully invert the layers onto a wire rack lined with parchment paper. Set aside to cool completely.

To make the frosting, in a stand mixer fitted with the whisk attachment, beat the cream cheese on medium speed until smooth. Open the sweetened condensed milk can and pour all but 2 tablespoons into the bowl with the cream cheese (save the 2 tablespoons for later). Whip until smooth, then add the powdered sugar and whip on low speed to combine. Increase the speed to medium-high and whip until smooth. Add the butter and whip on medium-high speed until smooth.

Place a cake layer on a cake plate. Add half of the dulce de leche frosting and spread evenly, then place the other cake layer on top. Frost the top and sides of the cake with the remaining frosting. Drizzle the reserved dulce de leche over the top and use a toothpick to swirl it around. Sprinkle flaky sea salt over the top. Slice and serve. (The cake will keep in a covered container for 2 days. If the temperature in your kitchen is very warm, refrigerate the cake, then let it sit out at room temperature for 20 minutes before serving.) Makes one 2-layer cake.

from the Art of the Pie

The Quintessential Apple Pie

About 10 cups heritage apples (skin on), quartered and cored, to mound up high in the pie pan
1/2 cup sugar
1/2 tsp. salt
1 tsp. cinnamon
2 gratings nutmeg
1/2 tsp. allspice
1 Tbsp. artisan apple cider vinegar or 1-2 tsp. freshly squeezed lemon juice
1-2 Tbsp. calvados or other apple liqueur (optional but really good)
1/2 cup flour
1 recipe double-crust pie dough
1 knob butter, the size of a small walnut, cut into small pieces for dotting the top of the filling
1-2 tsp. sugar, for sprinkling on top of the pie

Egg Wash:
1 egg white plus 1 Tbsp. water, fork beaten

Slice the apples into 1/2-inch thick slices, or chunk them up into pieces you can comfortably get into your mouth.

In a large mixing bowl, put the apples, sugar, salt, cinnamon, nutmeg, allspice, vinegar, calvados, and flour, and mix lightly until most of the surfaces are covered with what looks like wet sand.

Pour the mixture into an unbaked piecrust, mounding high, and dot with butter.

Roll out the remaining dough, lay it over the fruit, and cut 5 to 6 vents on top. Trim the excess dough from the edges and crimp.

Cover the pie and chill in refrigerator while you preheat the oven to 425°F.

Lightly brush some of the egg white wash over the entire pie, including the edges, and bake on the middle rack of the oven for 20 minutes.

Reduce the heat to 375°F and bake for 30 minutes longer.

Open the oven and carefully sprinkle sugar evenly on top of the pie, then continue baking for 10 minutes more.

Look for steam and a slight bit of juice coming out of the vents before removing the pie from the oven. Get your ear right down almost to the top of the pie and listen for the sizzle-whump, which some call the pie's heartbeat.

Cool the pie for at least an hour. Makes one 9-inch deep-dish pie.

from What Good Cooks Know

Yellow Layer Cake with Chocolate Frosting

2 1/2 cups cake flour
1 3/4 cups sugar
1 1/4 tsp. baking powder
1/4 tsp. baking soda
3/4 tsp. salt
1 cup buttermilk, room temperature
3 large eggs, separated, plus 3 large yolks, room temperature
10 Tbsp. unsalted butter, melted and cooled
3 Tbsp. vegetable oil
2 tsp. vanilla extract
Pinch cream of tartar

Chocolate Frosting:
26 tablespoons (3 1/4 sticks) unsalted butter, softened
1 1/3 cups (5 1/3 oz.) confectioners' sugar
1 cup Dutch-processed cocoa powder
Pinch salt
1 cup light corn syrup
1 1/2 tsp. vanilla extract
10 oz. chocolate, melted and cooled

Adjust oven rack to middle position and heat oven to 350 degrees. Grease two 9-inch round cake pans, line with parchment paper, grease parchment, and flour pans. Whisk flour, 1 1/2 cups sugar, baking powder, baking soda, and salt together in bowl. In separate bowl, whisk buttermilk, egg yolks, melted butter, oil, and vanilla together.

Using stand mixer fitted with whisk, whip egg whites and cream of tartar on medium-low speed until foamy, about 1 minute. Increase speed to medium-high and whip whites to soft billowy mounds, about 1 minute. Gradually add remaining 1/4 cup sugar and whip until glossy, stiff peaks form, 2 to 3 minutes; transfer to third bowl.

Add flour mixture to now-empty mixer bowl. With mixer on low speed, gradually add buttermilk mixture and mix until almost incorporated (a few streaks of dry flour will remain), about 15 seconds. Scrape down bowl, then beat on medium-low speed until smooth and fully incorporated, 10 to 15 seconds.

Using rubber spatula, stir one-third of whites into batter. Gently fold remaining whites into batter until no white streaks remain. Divide batter evenly between prepared pans, smooth tops, and gently tap pans on counter to settle batter. Bake cakes until toothpick inserted in centers comes out clean, 20 to 22 minutes, rotating pans halfway through baking.

Let cakes cool in pans for 10 minutes. Remove cakes from pans, discard parchment, and let cool completely on wire rack, about 2 hours. (Cakes can be stored at room temperature for up to 24 hours or frozen for up to 1 month; defrost cakes at room temperature.)

Line edges of cake platter with 4 strips of parchment paper to keep platter clean, and place small dab of frosting in center of platter to anchor cake. Place 1 cake layer on platter. Spread 1 1/2 cups frosting evenly over top, right to edge of cake. Top with second cake layer, press lightly to adhere, then spread remaining 2 1/2 cups frosting evenly over top and sides of cake. To smooth frosting, run edge of offset spatula around cake sides and over top. Carefully remove parchment strips before serving. (Frosted cake can be refrigerated for up to 24 hours; bring to room temperature before serving.) Serves 10 to 12.

Chocolate Frosting: Process butter, sugar, cocoa, and salt in food processor until smooth, about 30 seconds, scraping down bowl as needed. Add corn syrup and vanilla and process until just combined, 5 to 10 seconds. Scrape down bowl, then add chocolate and process until smooth and creamy, 10 to 15 seconds. (Frosting can be kept at room temperature for up to 3 hours or refrigerated for up to 3 days; if refrigerated, let stand at room temperature for 1 hour before using.) Makes about 4 cups.

from Cook's Science

Almond Milk

1 cup whole blanched almonds
3 cups water
1/8 tsp. kosher salt
2 tsp. honey (optional)

Combine almonds and water in large bowl, cover, and refrigerate for at least 4 hours or up to 48 hours.

Line fine-mesh strainer with triple layer of cheesecloth that overhangs edges and set over large bowl. Process soaked almonds and soaking water in blender until almonds are finely ground, about 2 minutes. Transfer mixture to prepared strainer and press to extract as much liquid as possible. Gather sides of cheesecloth around almond pulp and gently squeeze remaining milk into bowl; discard spent pulp. Stir in salt and honey, if using, until dissolved. (Almond milk can be refrigerated for up to 2 weeks.) Makes about 3 cups.

ONE POT one meal

Photographs by Bonjenkoff & Lambertgh courtesy of Octopus Publishing Group Ltd

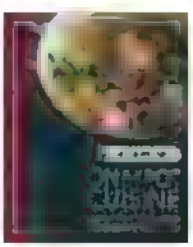
Spanish Chorizo with Eggs & Manchego from LE CREUSET ONE-POT CUISINE.

BY ELIZABETH LAMBERT

For as long as there have been home kitchens, there have been home cooks trying to pull together a full meal from a single vessel, often sacrificing flavor, texture, or overall appeal along the way. ONE-PAN WONDERS (America's Test Kitchen, $27.95) shakes up those tired cooking conventions by applying innovative, streamlined techniques to home-cooked classics and fresh, modern dishes alike as only America's Test Kitchen can. Determined to bring simplified prep, bold flavors, and foolproof cooking into regular rotation in home kitchens everywhere, they crafted an array of offerings tailored to entice home cooks of all stripes seven days a week.

In gathering recipes, testers took their "one-pan" promise quite literally but cast a wide net. Could they produce a main dish and side dishes without too much effort? What about all-in-one meals that typically dirty multiple pots? Nothing was off-limits. Thanks to meticulous testing, they proved its possible to serve spaghetti and mussels marinara without ever boiling a pot of water; bake a batch of biscuits and a chicken stew simultaneously using just a Dutch oven; or turn out buttery salmon, crisp potatoes, and tender broccoli—each cooked to perfection—from a single sheet pan.

Keeping recipes fuss-free was their top priority, but they didn't cut any corners along the way. To keep shopping lists short, they harnessed powerhouse ingredients for instant flavor boosts.



The book is organized by vessel—skillet, sheet pan, Dutch oven, casserole dish, roasting pan, and slow cooker—so readers can easily explore the range of dishes suited to each, and they open every chapter with a helpful summary of vessel-specific findings and a guide to buying the best equipment on the market. Only those pieces that churn out stellar food and ace their durability tests make the cut. Once cooks dive into this book, they'll never look at their old casserole dish or nonstick skillet the same way again!

Established in France in 1925, Le Creuset is internationally recognized for creating world-class cookware, used by top chefs and keen home cooks the world over. Le Creuset continues to be made at its foundry in Fresnoy le Grand, France, and is now sold in more than 60 countries around the world. LE CREUSET: ONE-POT CUISINE (Octopus Publishing, $29.99) is a guidebook for delicious one-pot dishes with this collection of really simple recipes from much-loved cookware brand.

Especially created for the brand's famous cast iron pots and grill pans, this book is bursting with 100 mouth-watering recipes for delicious casseroles, tagines and simple one-pot suppers. Though the recipes clearly note Le Creuset, the dishes could certainly easily be prepared in any comparable method - you don't need brand-name cookware to make these recipes; any good Dutch oven or skillet will do.

Each beautifully illustrated recipe comes with simple, easy-to-follow instructions. From Trout with Bacon and Fennel to Celeriac and Chorizo, and Chicken with Caramelized Apples, these delicious and fragrant dishes are sure to delight everyone around the dinner table.

Links of interest:
www.americastestkitchen.com
www.lecreuset.com

build a BOWL

Photograph by Victoria Wall Harris, courtesy of Hardie Grant Books

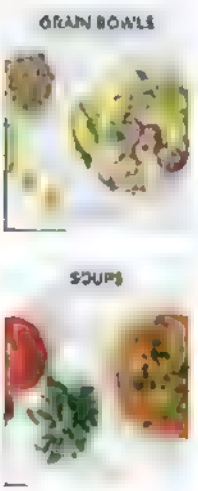
Creamy Tomato & Basil from SOUPS.

BY CLAUDIA KOUSOULAS

There are few things more comforting than a full bowl and a spoon. There are also few things more insipid than a bland bowl of grains or a watery dull soup. But with a well-stocked pantry and some culinary imagination, you can build a satisfying meal in no time.

Both of these books follow an easy formula—some basic information, super simple directions and recipes that are enticing pictures, with the ingredients laid out and ready to be combined. Most of the recipes are just a line or two; the beauty of this approach is not fancy technique, but creative combinations.

In GRAIN BOWL (Hardie Grant, $19.99) Anna Shillinglaw Hampton guides you through the basics, always keeping it simple. "The only tools you'll need for this book": a knife, a spoon, a frying pan, a saucepan, and of course, a bowl. But from that simple start, the options are endless.



You can start with the familiar bulgur or quinoa, then branch out into kamut, farro, and freekeh. Or follow Hampton to explore rice—basmati, brown, sushi, and black. Then pick one of her basic flavor profiles—creamy with yogurt, feta and hummus or tart with lime, lemon and vinegar.

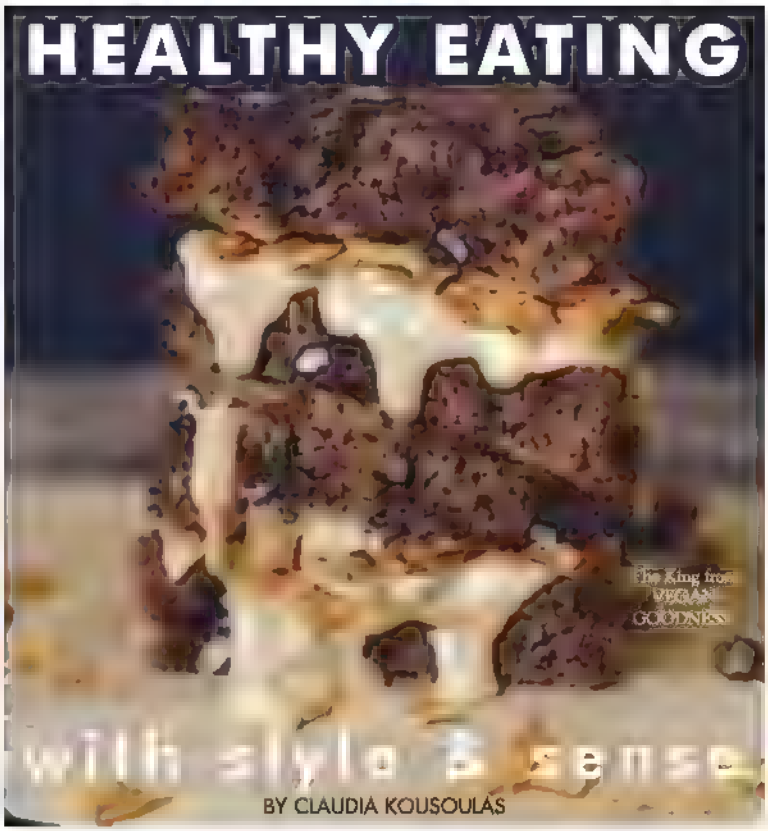
That's just for starters—you'll want to dig into her recipes for salads, vegetarian, and meaty grain bowls. For a cool, fresh lunch try an Asparagus and Dill Bowl with hard boiled eggs and quinoa. For something warming on a cold night, try Chicken Curry with coconut milk and brown rice

But don't put your spoon down yet. With same style and approach in SOUPS (Hardie Grant, $19.99), Anna Helm Baxter walks you through the steps, starting with a "base layer" of flavor from onion, celery, or garlic. Then add an herb or spice to start you in a taste direction, think about building body with lentils or potato. She suggests a "star vegetable," "a great stock," some grains or protein that "make it a meal," and then the finishing touch of a creamy or crunchy topping.

Chilled or Hearty, Stock-based or Smooth, Baxter's soups are fresh and appealing. Best of all, both books are real cooking—good ingredients in creative combinations. ■

Links of interest:
www.eatyourbooks.com/authors/68625/anna-shillinglaw-hampton
www.penguinrandomhouse.com/authors/2144805/anna-helm-baxter

HEALTHY EATING



Photograph by Jessica Prescott courtesy of Hardie Grant Books

BY CLAUDIA KOUSOULAS

When embarking on a new effort, it's always nice to have some guidance. Perhaps you've moved past meatless Monday and are ready for a more rigorous, but still tasty approach to cooking.

Jessica Prescott wrote VEGAN GOODNESS (Hardie Grant, $24.99) "to show people how yummy vegan food can be." Her approach is to use ingredients from her local produce and organic market, "no tofu, no fake meat, no fake cheese." Prescott's pantry includes "flavor-makers" like onions, garlic, and lemons as well as quick go-to ingredients like canned chickpeas and beans. Condiments, oils, herbs, dried fruits and nuts, pastas and grains multiply the meal options.

Add in a few "weird ingredients" like nutritional yeast and liquid smoke, and you're ready to run through her sustaining recipes, from Quick Snacks to Sweet Treats. Prescott approaches her dishes not with a sense of what's missing, but a sense of what's tasty. Her Spag Bol is earthy with lentils rather than meat, and her Curried Chickpea Salad Sanga can beat out the usual bland egg salad. Prescott's Falafel is a feast, served with Hummus, Baba Ganoush, Tabbouleh, fresh vegetables and pickles.

Prescott cooks with style and enthusiasm. Her Straight Up Chocolate Cake, made with coconut milk and dramatically decorated with bright pink dehydrated raspberries, is a showstopper.

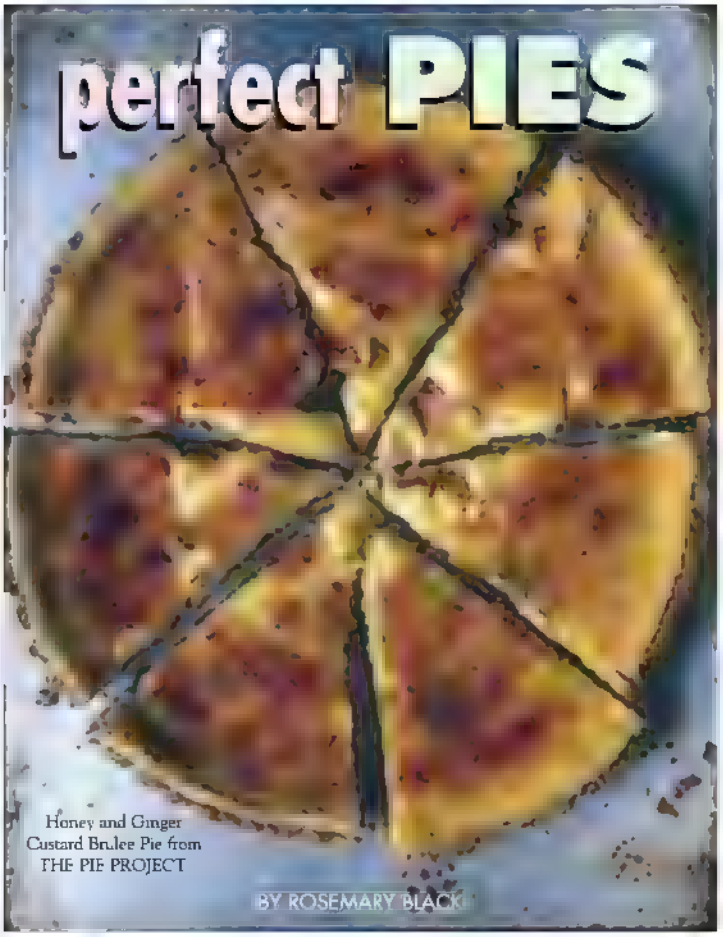
When holidays come around you want that same kind of celebratory food. Call on Isa Chandra Moskowitz's recipes in THE SUPERFUN TIMES VEGAN HOLIDAY COOKBOOK (Little Brown, $32 00) for tasty, themed fun foods that will please all party guests.

While her recipes will certainly work for an anytime dinner party, Moskowitz goes all out for themes and fun—cupcakes for the baby shower, elegant appetizers for a New Year's brunch, and boy food for the Superbowl party

To make vegan cooking easy, Moskowtiz offers up sensible and creative substitutions like rice chex instead of breadcrumbs and chickpea flour to thicken a roux. She also guides cooks through the thicket of vegan ingredients—seitan, cashews, gluten-free oats—to lead you to fun food. And because parties are not just about the food, Moskowitz supplies "hosting tips for the hopeless," including menu planning and having snacks ready when the guests arrive.

Who says healthy eating can't be fun?!

Links of interest:
www isachandra.com
www.wholygoodness.com



Photograph by Kirsten Jenkins, courtesy of Hardie Grant Books

Two delicious new books on pie will inspire you to get out your rolling pin, dust your hands with flour, and start baking. The first book, THE PIE PROJECT ($24.99, Hardie Grant Books), features recipes you're unlikely to find elsewhere. When co-authors Phoebe Wood and Kirsten Jenkins set out to reimagine the classic pies that are featured in this delightful book, they brought a wealth of baking expertise to the table. Both studied Commercial Cookery at TAFE (college) in their native Australia, and both have worked as professional cooks in a variety of positions. Now, Wood is senior food editor and Jenkins is style editor at delicious magazine. Both are passionate about pie, and their enthusiasm as well as flair for creating delicious recipes is apparent on every page of The Pie Project.

This book, a must for those who love pastry-making, is lavishly stocked with photos of the pies. From a peach melba pie to a honey and crystal ginger brûlée pie to rhubarb frangipane crostatas with custard, these photos will make you want to head right to your kitchen. A peach, white chocolate, and bourbon slab pie would be great to serve to a crowd at a holiday party, while an unusual grape, honey, and mascarpone galette showcases the fruit in a most unusual way. It's one of the authors' favorite recipes

Pies are arranged in four categories: steaming hot pies, pies meant to be eaten cold, hand pies, and "cheat" pies. This last category focuses on pies without a bottom crust as well as those that use shortcuts like storebought crusts. The "Cheats" chapter will be especially popular with time-pressed cooks who want to fit pie making into their busy schedules. All in all, this delightful book will resonate with every home baker who's partial to pie.

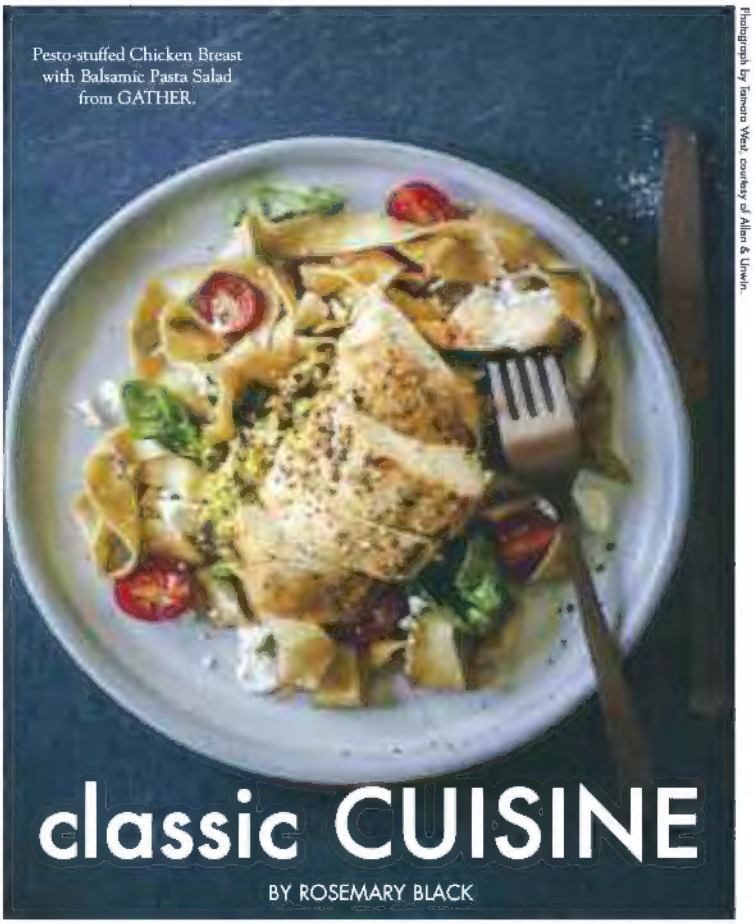
If you are looking for a book that will let you totally immerse yourself in pie, check out Kate McDermott's ART OF PIE ($35.00, The Countryman Press). A thorough and thoughtful guide, this book introduces bakers to the principles of pie making and guides them on a tour that includes berry pies, citrus pies, cooked and creamy pies, apple pies, and savory pies that would make delicious suppers. The author, who leads Art of the Pie Camps and Workshops around the country, is a pie enthusiast whose passion for her craft is evident. The beautiful photos of her wares will inspire you to try such delights as a freeform rustic tart, a Concord grape pie, and a banana rum caramel coconut pie.

Pie for dinner? Why, yes! Shepherd's pie, chicken pot pie, and a hearty sausage and apple pie are but a few of the options here. All in all, with a book like this in hand, you could find yourself feasting on pie every night of the week. ■

Links of interest:
www.hardiegrant.com.au/au/books/
www.hardiegrant.com/the-pie-project/

classic CUISINE

BY ROSEMARY BLACK

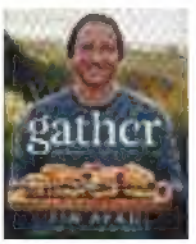


Pesto-stuffed Chicken Breast with Balsamic Pasta Salad from GATHER.

Photograph by Tamara West, courtesy of Allen & Unwin.

Two delicious new books featuring extraordinary classic and contemporary cooking are now available – and both have a bit of an international accent. Tim Read, a Master Chef New Zealand 2015 winner, loves gathering friends and family for a feast that he prepares, so naming his new cookbook GATHER ($34.95, Allen & Unwin) makes perfect sense. The book's photos are outstanding and Read's prose is easy and entertaining to read, but the best part of this book is clearly the array of recipes. Some outline dishes you may not often find a recipe for, such as ranch dressing, mint sauce, or a really easy, really good pizza dough.

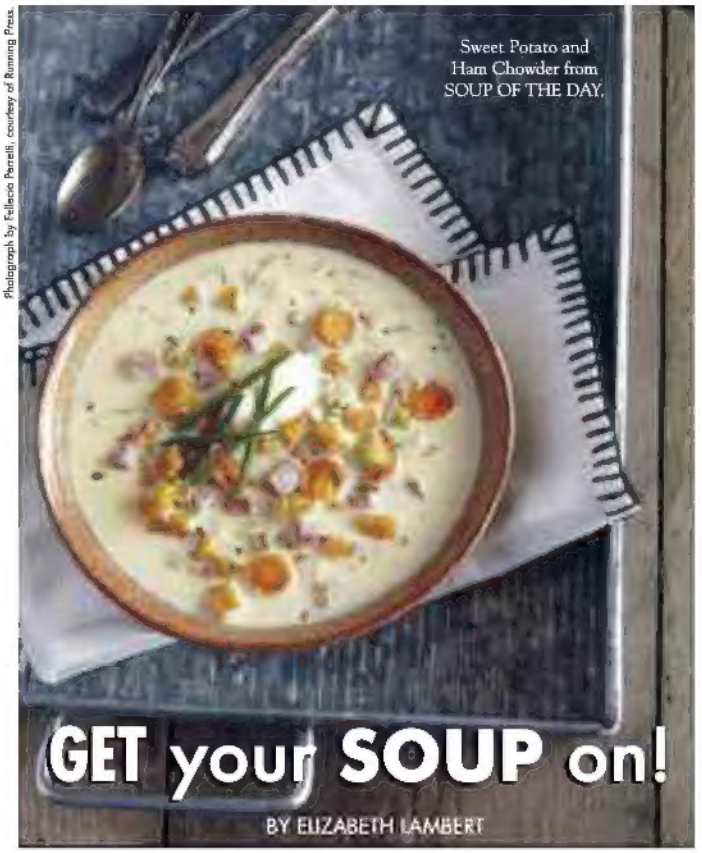
As you might expect from a chef in New Zealand, which breeds awesome lamb, the lamb chapter is replete with fabulous recipes like lamb curry, rack of lamb with baby potatoes and Dijonnaise, and roast lamb with celeriac remoulade and mint sauce. Other types of meat are represented equally well here, with robust chapters devoted to pork, beef, chicken, and game. Seafood gets its own chapter and you'll find plenty of recipes, all good for sharing. From poached crayfish sandwiches to seafood spaghetti with bacon, leek, and caramelized fennel, this book offers a beautiful, varied collection of fish dishes. If you love cooking and sharing your creations with your family or friends, this book has the potential to help you change up your menus. Chicken tacos with refried beans and fresh corn salsa, anyone?



Mary Berry, who hails from the UK, is a seasoned cookbook author and baker – more than 80 books bear her name. COOKING WITH MARY BERRY ($25.00, DK) is the first one aimed at an American audience, and it's a keeper. Not only practical but extremely comprehensive, the book covers everything from breakfasts and brunches to breads, baked goods, main dishes, and desserts. A wonderful feature of this book is the meaty introduction that covers techniques.

Beginners as well as more experienced cooks will find instructions and illustrations for frying, poaching, broiling, barbecuing, and more. A nice feature of the book is that instructions for each recipe appear on one page, and very often, there's a full-size photo of the dish on the facing page. Seafood dishes are especially delicious, with offerings like pad thai with shrimp, sea bass with lemon butter sauce, and Cajun spiced red snapper. And for dessert, options include apple brown betty, chocolate chip cheesecake and a blast from the past - cherries jubilee.

Links of interest:
www.maryberry.co.uk/books-tv
www.allenandunwin.com/
www.facebook.com/timreadmasterchef

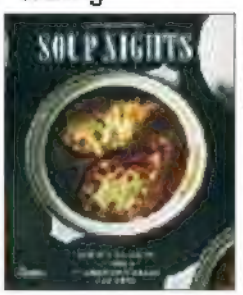

Photograph by Fellecia Perrelli, courtesy of Running Press.

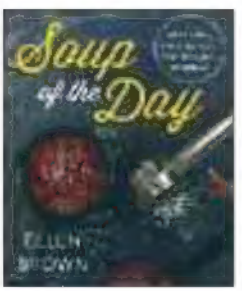
Sweet Potato and Ham Chowder from SOUP OF THE DAY.

GET your SOUP on!

BY ELIZABETH LAMBERT

When Betty Rosbottom started a cooking school over twenty-five years ago, her soup classes were always the first to fill up. To her this made perfect sense: soup is a universal staple, thanks to its versatility and adaptability to seemingly endless variations. In SOUP NIGHTS: SATISFYING SOUPS AND SIDES FOR DELICIOUS MEALS ALL YEAR (Rizzoli, $35.00), Rosbottom presents soups ranging from updated classics to those featuring fresh combinations of ingredients and garnishes, all guaranteed to inspire and delight.





Drawing on her deep knowledge of cuisines around the world, Rosbottom tempts readers with more than one hundred recipes from far and near, from Onion Soup Gratinee, Vietnamese Shrimp and Noodle Soup, and Brodo with Asparagus and Gnocchi, to closer-to-home favorites like New England Corn and Lobster Chowder and Louisiana Seafood Gumbo. Well-loved classics such as Chicken Noodle Soup and Tomato Gazpacho are elevated by respective additions of sautéed mushrooms and an icy cucumber granita. Easy-to-prepare, with accessible ingredients, these are recipes that soup lovers will want to make again and again. Practical and helpful cooking tips and market notes are bonus features inducted with the recipes.

Rosbottom knows that a crisp salad or a hearty sandwich makes the perfect accompaniment to a bowl of soup. For a fall supper, try the Frisee Salad with Walnut, Pears, and Goat Cheese or celebrate the arrival of spring with the Market Salad with Fresh Peas, Radishes, and Melon. A variety of sandwiches from toasted and grilled to open-faced or layered as a club, provide something to crunch with something to sip.

Whether it's a Black Bean Soup with Lime-Pickled Red Onions for a family supper or a Creamy Chicken Soup with Autumn Vegetables for a cozy fall dinner party, SOUP NIGHTS will elevate soup to the centerpiece of any meal.

In SOUP OF THE DAY (Running Press, $20.00) Ellen Brown presents more than 150 classic and inventive recipes, most of which were collected from top restaurants across the nation.

Try the Tortilla Soup from Fearing's in Dallas, the Cream of Celery Soup from Bayona in New Orleans, the Cheddar Soup with Bacon from The Soupbox in Chicago, or Ellen's own New England Clam Chowder.

With the recipes are explanations on how to create great stocks, cook perfect garnishes, and even bake delicious breads. The book has a good mix of vegetarian soups, soups inspired by international cuisines, light "starter"soups, comfort food favorites, and updated traditional soups. Make your favorite or try something new! SOUP OF THE DAY is a joy to read as Ellen gives a quick summary of the unique little restaurants where the recipes originated. This book will take you on soup crawl, all from the comfort of your warm, cozy home.

Links of interest:
www.bettyrosbottom.com
www.simonandschuster.com/authors/Ellen-Brown

fruits & veggies of WINTER

Look for these spring fruits and vegetables at farmers markets and in produce departments for the best flavor (and greatest value) in season. Specific crops and harvest dates produce will depend, of course, on your region's climate.

BELGIAN ENDIVE are mostly "forced" to grow in artificial conditions, and are thus available year-round. Their traditional season (when grown in fields and covered with sand to keep out the light), like that of all chicories, is late fall and winter.

BRUSSELS SPROUTS grow on a stalk, and if you see them for sale that way snap them up - they'll last quite a bit longer than once they're cut.

CABBAGE is bright and crisp when raw and mellows and sweetens the longer it's cooked. The cooler the weather in grows in, the sweeter it tends to taste (this effect is called "frost kissed").

CLEMENTINES are small, sweet orange available from December through the winter.

ESCAROLE is another bitter chicory in season fall and winter.

FENNEL has a natural season from fall through early spring. Like most cool weather crops, the plant bolts and turns bitter in warmer weather.

GRAPEFRUIT from California, Texas, Florida, and Arizona comes into season in January and stays sweet and juicy into early summer.

JERUSALEM ARTICHOKES/SUNCHOKES are brown nubs, that look a bit like small pieces of fresh ginger. Look for firm tubers with smooth, tan skins in fall and winter.

KALE is like all hearty cooking greens - cooler weather keeps it sweet.

KIWIS grow on vines and are harvested winter through springing warmer and temperate areas.

KUMQUATS (late) are teeny tiny citrus fruit that are completely edible – peel and all. Try them out-of-hand or added to salads.

LEEKS more than about 1 1/2 inches wide tend to have tough inner cores. The top green leaves should look fresh - avoid leeks with wilted tops.

LEMONS AND MEYER LEMONS tend to be at their best winter and spring.

MANDARINS are sweet and juicy in winter.

ONIONS (storage) are harvested in the fall and then "cured" or dried a bit for storage, which is how we're used to buying them at the store.

ORANGES add sunny brightness to winter eating.

PARSNIPS look like white carrots and have a great nutty flavor. Look for thinner parsnips, since fatter ones tend to have a thick, woody core you need to cut out.

PEARS have a season that runs from mid-summer well into winter, depending on the variety and region.

PERSIMMONS are available for a short window in the fall and early winter - look for bright, heavy-feeling fruits.

POTATOES (storage), like onions, are harvested, "cured," and then stored at cool but not chilled temperatures for use throughout the winter.

RUTABAGAS also known as "yellow turnips" and "Swedes" are a sweet, nutty root vegetables perfect in stews, roasted, or mashed with plenty of butter.

SATSUMAS have loose skins and super-sweet tangerine flavor.

SHALLOTS (storage) bring a part-garlic, part-onion flavor to dishes. They have a bit of a bite when used raw, but mellow significantly when cooked.

TANGERINES are oranges' sweeter, more honeyed cousins. As with all citrus fruit, look for specimens that feel heavy for their size.

TREVISO is the longer, slimmer, more elegant version of radicchio.

TURNIPS have a bad rap they don't deserve. Fresh turnips have a sharp but bright and sweet flavor. Look for turnips that feel heavy for their size.

WINTER SQUASH of all sorts comes into season in early fall and usually last well into winter.

Courtesy of www.localfoods.about.com.

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Front

Large Enough to Fit a Laptop!

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Actual size of bag is 18" w x 11" h with a 8" drop

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A Fashionable Tote from The Bradford Exchange Showcases Dozens of Beloved Disney Characters!

Bring the Magic Along with Enchanting Designer Style

With a classically fun appeal that's ideal for any outfit, this bag is expertly crafted of black printed poly twill fabric with brown faux leather trim. It wonderfully displays the artwork of dozens of your favorite Disney characters. Front and center under the glittering Disney logo are Mickey Mouse and many of his friends. Characters from Frozen and The Little Mermaid frame the front of the bag. The sides feature characters from The Lion King and Finding Nemo, and the exterior pockets showcase timeless Disney princesses, Cinderella and Belle. The magic continues on the back with favorites from Snow White and the Seven Dwarfs, Aladdin and Winnie the Pooh. Swirling stars glitter throughout the bag design and a Tinker Bell charm dangles from the front handle.

With a top zip closure to keep your belongings secure, this generously sized tote also features 2 large exterior side pockets, a centered zip compartment, an inside zippered pocket and 2 slip pockets. Includes an adjustable, removable shoulder strap. Dual handles and silver-toned hardware add to the stylish look. Beautiful and roomy, this fashionable bag is sure to generate high demand—especially from Disney fans. Imported.

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